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AUSTRALIAN OUTLET.

We gather from Australian exchanges recently to hand that shippers of beef and mutton from that country to England have for some time past been putting their heads together with the apparently laudable purpose of guarding the interests of the producer and pushing the sale of products by consolidating interests. This is very good as far as it goes, but after a while we shall expect to hear that a mere few control the Australian export trade, that supply and demand are

very carefully watched and kept track of by cable and otherwise, and no gluts allowed and that the business is regularly pooled among the fortunate ones.

THE LEAN HOG QUESTION.

There is no cessation to the interest manifested among packers, commission merchants and shippers regarding the question of lean hogs. Yesterday we received a very interesting letter on the subject, which gives details of such a character and so good an object lesson as to force conviction to the most optimistic. We print the communication below:

In your issue of Aug. 1 I notice the remarks of Thos. Shaw, in the "Prairie Farmer," all of which, no doubt in my mind, is correct as regards the breeding and feeding of hogs. I have been preaching the same thing since the year 1876, when I first got my eyes opened to this subject. At that time I was packing hogs and shipping live stock across the water. I was much struck with the appearance of the live hogs which I saw in Liverpool, Manchester, Sheffield and other markets in England. My brother is in the live stock business there, and handles large quantities of Irish, Danish and English hogs. One day I passed the remark to him that the hogs in those markets were of a very poor quality and not fit to compare with the hogs of our country. Long legged, long backed, slab sided, lobe eared razorbacks would not be sold in our markets at any price.

My description of those hogs did not meet my brother's views, and he tauntingly dared me to bring some of our fancy American hogs over, as he had not seen any of our fancy bacon to warrant my boasting. On my next trip I took a sample lot of the best I could get, which consisted of 200 of as fine young hogs as could be got together, weight 250 lb and thoroughbred "Berkshire." I took them over on the steamer along with sheep and horses. The hogs landed in fine condition and looked fully as well, if not better, than when first put on board at Montreal, but how shall I express my surprise on their being landed to see the disgust on my brother's face as soon as he saw the hogs. He welcomed me by telling me I "knew nothing about hogs," and that he was at a loss to know what to do with them. They were no good for the Liverpool or London market. He would divide them in two lots, himself taking 100 to Sheffield and I taking 100 to Manchester, he telling me what salesman's hands to put them in. When yarded in among a lot of Irish hogs, with their lobe ears and deep slab sides, my hogs went up 3c. per lb in my estimation, but on being sold did not fetch as much by 2c. as my slab sided friend. I was not yet satisfied, but saw them killed and cut along side of the Irish hogs. We were not in it, as any butcher or packer could see at a glance; there was no excess of fat in the Irish hog; bellies deep, thick and full of lean meat, back thin and full of meat of good color and fine grain, fat firm and white, hams lean, but hog full of leaf lard; in fact, better leaf lard than was in my excessively fat hogs. I found I had something to learn about hogs yet. The hogs they cross with in England are, as Mr. Shaw says, the Yorkshire and Tamworth. As to feeding, there is no question. This is from actual experience, as far as quality of pork goes—oats first, peas and barley next, then wheat and last corn.

This communication tells its own story and points a moral.

COLORADO CATTLE FOR GERMANY.

Our Denver correspondent advises us that Dr. Gresswell, State Veterinarian there, has received a letter under date of July 12 from Count Pourtales, who is now in Germany, where he went to endeavor to get a special permit from the German Government for the shipment to that country of a shipload of Colorado cattle as a "sample." The plans of the State Veterinarian, upon which he has been working for three years, are to have the German Government raise its present embargo against American live cattle, as far as Colorado cattle are concerned, a satisfactory guarantee to be given with each consignment that they are free from Texas fever and other disease, the cattle to be fattened on the farms of Germany before killing. The hostility of the German Government to the

introduction of live American cattle was based partly on the fear of importing fever into the herds of that country and partly on the economic and well grounded idea that, if fed cattle ready for butchering were imported into Germany, much of the land that might be used for pasturing purposes would not be so employed, and the result would be a considerable loss to the country. Count Pourtales reports to Dr. Gresswell that the officials have received him with marked attention and have listened to his project with a good deal of interest, and that he is confident of ultimate success.

The plan which Dr. Gresswell is furthering and which has been proposed to the German Government is to make a sample shipment of 600 store stock cattle or feeders to Germany, where they will be distributed among the different land owners, but principally in Silesia, and will be fed for 120 days. At the end of that time, when it is calculated they will have gained on an average of 250 lb each, they will be butchered for German consumption. Thus the German farmers will be enabled to get back in manurial returns the value of the pastures, which would under other circumstances be of little account to them. The farmers of that country are said to look with "much favor" on the plan, being practically convinced that, while it will be of large benefit as an outlet for American cattle raisers, it will likewise benefit them in giving them a new source of profit in employment of pasture lands and at the same time a better quality of beef at a lower rate than they formerly were able to get.

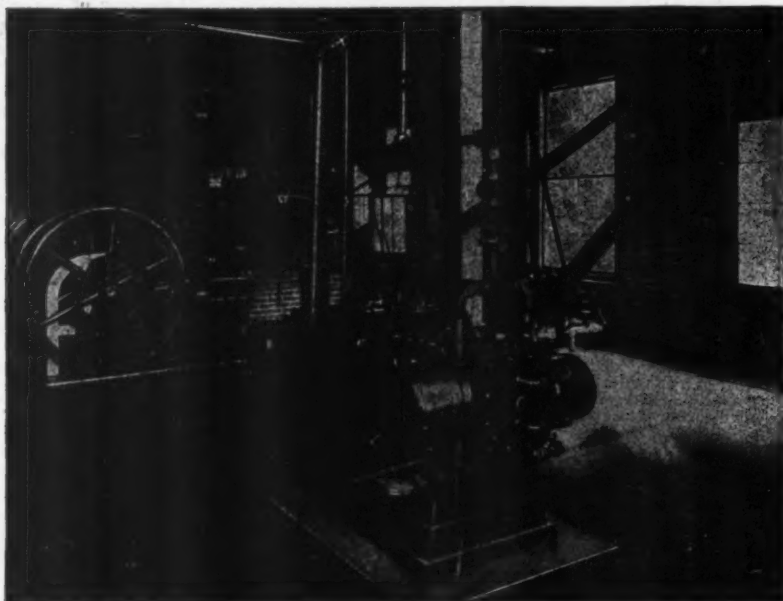
Dr. Gresswell had at first met with much opposition from the German Government, because he proposed to ship cattle by way of Galveston, Tex., and the German authorities feared in that way that the cattle while en route through Texas might get fever. He removed their fears, however, by agreeing to have the cattle fed and watered on the cars and have quarantine stations on the Galveston wharves at which none but Colorado cattle should be loaded.

By this plan cattle on the range now worth \$27 would net the Colorado cattle men \$37. Just when harmony with the German authorities had been reached the United States authorities forbade the shipment via Galveston, saying that although the Colorado cattle were watered in the cars, they might get Texas fever from the water. Furthermore, in case the Texas and Colorado cattle would become mixed the disease might be contracted. In view, then, of the possible injury to general American meat trade in Germany which would result if Texas fever happened to be taken to that country, the American Government thought the shipment by way of Galveston would be imprudent, and Dr. Gresswell was told that the Colorado cattle would have to be shipped by way of New York City, Newport News or Portland, Me.

The difficulty now to be solved is how to ship the cattle by railroad with a profit, as it will cost at least \$5 more than if they went by Galveston. It has been found that of \$750,000 head shipped in three years to Scotland and England, during the sea voyage, their aggregate weight increased, notwithstanding the deaths, but the shrinkage on the cars was considerable. Dr. Gresswell's next efforts will be directed to securing a rate from the railroads sufficiently low to enable the Colorado cattle men to ship at a reasonable profit. The movement will be watched with interest.

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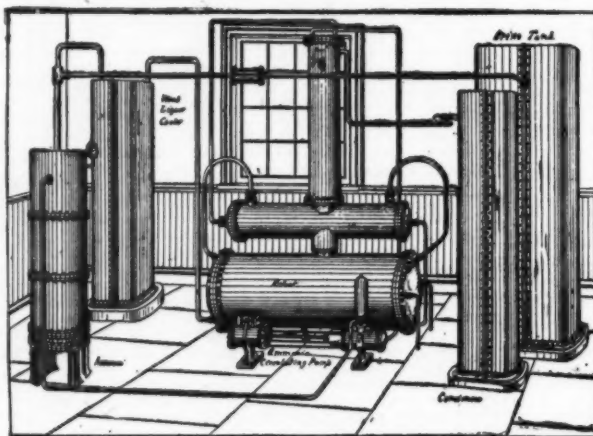
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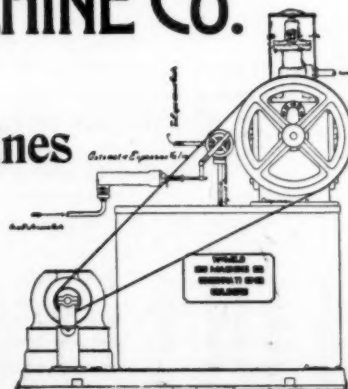
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PROVISIONS AND LARD. WEEKLY REVIEW.

"IS THIS REACTION PERMANENT?"

is now the question asked on all sides in the provision trade, as was the question—"Have we struck bottom at last?"—asked a week ago. The latter appears already to have been answered to the satisfaction of the trade, for the present at least, and the interest now centers in the permanence of the subsequent advance; not yet having gone so far as to inquire whether the recovery has yet spent its force. This last question may be in order next week. But it is hardly time to talk about the future until the present seems secure, in view of the insecurity of the part of this trade for six months or more. When one has been lost in the woods until he had lost all his bearings and points of compass, he is satisfied for a while when he emerges at last into daylight and knows that he is out of the woods. This is sufficient also for the poor, tired, despairing bulls that have lived through the worst liquidation and depression this trade ever saw, if indeed, any of the originals are now left to see their faith triumph at last, even if temporarily, over his victorious bear foe, that has nearly ruined him and his trade. The diagnosis of the situation given in last week's review proves so far to have been a true one, and the same reasoning now would seem to indicate an affirmative answer to the interrogation contained in the caption of this article. Receipts of hogs have continued smaller than expected again, while the longs have shown more confidence in the future, and sufficient to make the late victorious bear feel very uneasy, and regret that they had not taken a part, at least, of their profits on paper in cash before the bottom had been turned. It is the old, old speculative story of the man so greedy to get the last dollar that he lost the ninety-nine he had already made. But when everything was going one way all the time, and no reaction lasted over three days, if that, it was regarded as pretty safe to sell their products short, no matter if they had been breaking the low record almost daily for weeks. The lower prices went the less friends these products had, until few if any thought they could ever do better. It is always at this "jumping off" point that the wise speculator turns, for it is when all hope of recovery is lost that it comes. It seldom fails, if ever. But Wall Street had shouted in the ears of the business men of the country that "ruin" and nothing but "ruin" awaited all branches of trade, so loudly and so long that they began to doubt if any precedents in the commercial and speculative world longer held good. It was the holders who listened to these "calamity howlers" that dropped their stuff at or near the bottom and pocketed irretrievably their enormous losses of the protracted and unnatural decline, and equally it was those who did not lose their heads, but told these false prophets to go long them-

selves, that bought these products at or near the bottom, and who have since seen nearly \$1.50 recovery in pork and nearly 50c. recovery in lard and ribs. It was at the depths of this depression, or just before it, that this article warned its readers against losing their heads and throwing away their property, only to kick themselves before three months were gone for doing so. This warning is not out of place yet, for there has been no recovery yet at all in proportion to the decline, notwithstanding export trade still remains as dull as ever and stocks to accumulate at the West and the corn crop to promise as big as the last. All these and more were discounted in the late decline and a "silver panic" beside. Now, should all the former prove permanent conditions the latter will not, as the men engaged in working it up have been exposed, as they overdid the business until business men generally saw through the political-financial scheme of Wall Street to ruin the rest of the country for the benefit of its money sharks, who always welcome a panic as their favored time, when they can gather in other people's property for far less than its intrinsic value, no matter what may happen. The country has therefore gotten over this stock exchange scare, and the result has been seen in a recovery in all these produce markets the past two weeks. This recovery of its head by the commercial community has been a more important factor than the recovery in prices thus far, because the former was the chief cause, and the latter is the first result. Hence we said above the indications are that the final answer to the caption of this article will be in the affirmative, on the same reasoning that made the answer to the previous week's article, headed as above noted, in the affirmative also. As to the prospects of a further recovery, it may come now, or soon, or it may be delayed until after election, in the natural order of action and reaction. But the appearances favor any earlier, rather than a later date, if the rumors, apparently well confirmed, of manipulation in pork at least, are true. These have been given in our former articles, while the favorable conditions for the same in ribs, if not in lard, were also pointed out. This week's developments still more strongly favor the suspicion expressed in our last, though confidence is a plant of very slow growth, and recovery from panic conditions, which were nearly brought about, are still slower. On this point we give the following despatch from Chicago on the 4th inst., which gives the situation there:

Montreal parties have filled this market up with reports that they have bought over 100,000 bbls. of pork here and will insist on its delivery Sept. 1. It is bought from \$11 down to \$6, and has been sold by packers and local speculators. The country has tailed on, and an effort is being made to concentrate holdings. This talk scared the shorts this morning, and September opened 5c. higher at \$6.40, advanced to \$6.87, reacted 12½c. on selling by

Geddes and Kirkwood, who are the largest holders, having about 30,000 bbls. Then the price started up and advanced to \$7.20, or \$1.30 above the low point on the break. The buying was scattered, but the most important was by Baldwin & Farnum and McHenry, and is set down for Charley Wright, who claims that pork has been \$1 too high, compared with lard and ribs. October pork is \$1 under September. Lard advanced 10c. and ribs 7½c., with fair trading. The cash demand is good. Hog receipts to-day 7,000, yesterday 22,230, to-morrow's estimates 17,000. Prices 5c. higher.

The stocks which have been the next bugaboo in importance to the "silver panic" have not probably reached their maximum as a total, and were on the 1st as follows:

Stock of lard in New York Aug. 1, 22,596 tes.; July 1, 25,936 tes.; Aug. 1, 1895, 25,643 tes.; do., pork Aug. 1, old mess, 1,385 bbls.; new do., 4,785 bbls.; total, 6,170 bbls.; last month, 6,634 bbls.; last year, 10,188 bbls. Stock of lard at Chicago Aug. 1, 300,500 tes.; last month, 269,000 tes.; last year, 127,000 tes.; pork do., 128,000 bbls.; last month, 133,500 bbls.; last year, 127,000 bbls.; bacon do., 56,500,000 lb; last month, 56,000,000 lb; last year, 39,000 lb. Estimated world's stock of lard, 623,800 tes.; increase since July 1, 39,287 tes., including 31,287 tes. in America and 8,000 tes. in Europe and afloat.

Spot business has been the third most important bear argument, and it must be admitted that so far as the export trade is concerned it is still such. But it must be remembered that the channels of this, as well as our domestic trade in hog products, has been so revolutionized by the packers in the past few years that both are done almost direct between them and consumers, while the middlemen, who have been the chief sufferers by this change, are the sources of the chief complaint regarding spot demand, which is by no means as poor as it has been supposed, because it did not go through the old channels. But the weekly shipments out of Chicago and out of the country show no mean movement of these products, and though not so good as expected, it is much better than the trade itself supposes. Outside of lard, the stocks are not excessive for this, as compared with any other year, and even of that staple it is largely piled up at points where it is all counted, and in second hands was never smaller, as is the case with all hog products on the declining markets of this year. Consigned stocks abroad and owned by packers are not abnormally large either, and will gradually disappear.

After midweek the speculative markets at Chicago became decidedly excited and active as prices for pork went jumping up until they had reached \$2.25 above late bottom prices on September. This advance was caused by the shorts themselves bidding up prices on each other as soon as they all wanted to buy and do it at the same time. Yet manipulation has been credited with the advance, which

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was perfectly natural, and the result we have predicted for some time past of conditions every one in the trade knew to exist. The bulls or the Montreal syndicate, of which we have warned the trade, took no part in causing this advance, but they did in the sudden decline that followed of over \$1.25 per bbl. in a few minutes, when Geddes and Kirkwood, who are managing the deal, sold heavily on Wednesday in Chicago. The action of that market was thus described in a Chicago despatch of that date:

Chicago, Aug. 5.—Noon.—To-day there was a wild market for September pork. It opened 20c. higher with a scramble to buy and prices advanced from \$7.40 to \$7.60. McKenny, who was a large buyer yesterday, again came to the front, and there was better general buying. It did not continue long, as selling by Geddes-Kirkwood, who are the largest holders, filled buyers up. In ten minutes after the top prices were touched, the price had dropped to \$7.10, when selling by Barrett and Parker, who are credited with working for Cudahy, began. There were also rumors of private settlements being made, and in fifteen minutes after it had been sold at \$7.60 it had dropped to \$6.30, a decline of \$1.30. Stop loss orders suffered, as limits at \$7.05 were closed out at \$6.40. Cudahy bought on the break, and a rally to \$6.95 followed. This was in turn followed by a break to \$6.80. January opened wild at \$7.35 to \$7.55, touched \$7.60, and broke to \$7.20. Lard opened 5c. higher and advanced 12c. more, but reacted 7½c. Short ribs opened 2½c. higher, at \$3.55, sold to \$3.70 and down to \$3.50. The market has been heavily oversold and the feeling is nervous. The cash trade is good. Hog receipts are light, and prices higher, and the market for the product is so nervous that prices respond readily to good buying.

That this is the end of the deal is hardly to be supposed, with only a \$2 recovery when there was a loss on pork bought at \$11 or over \$5 per bbl. at one time and of \$3.40 at this advance, which could not have been made up by an average on purchases at \$6 and under, unless the latter were much larger than the former. We may be prepared therefore for still further sharp fluctuations and heavy manipulation before the deal is closed. Just where Armour and Cudahy stand it is hard to say. But other despatches made the former a heavy buyer on Tuesday, while the latter's action has had the appearance of a short, as well, and he may prove to be the party who is rumored to have settled privately on the \$7.60 bulge. But Armour was recently reported to be a buyer of all the pork offered at \$6, and he may be on the side of the syndicate and working with it. But lard and ribs have only sympathized feebly so far with this advance in pork, and we will be greatly surprised if some one has not picked it up at near the 3c. basis lately ruling in Chicago, in order to force a settlement of the enormous short interest also existing in these staples, which is greater than that in pork. The ease with which pork and cotton have responded to a buying movement and the panic of the bears in both make it a tempting field for some big manipulator to take hold of both these staples. Should this happen, we would see Europe come in for spot lard, of which the rumored sale of 15,000 tcs. on Wednesday, taken in Chicago by exporters,

would be but a forerunner. They would not buy it at nearly 3c. while it went down, but would at 4c. if they thought it was going higher. This report made this 15,000 tcs. deliverable August to November, and is not at all improbable. On the same day 250 tcs. Western, in second-hand packages, sold at \$3.55, New York, early, but held at \$3.75, regular, at the close, while city advanced to \$3.20@3.25 for refining grade, 150 tcs. selling, with tank Western held \$3.35, New York, against \$3.05, the low record made last week; 500 bbls. spot pork also sold on that day in New York at \$1 over bottom prices, \$8.25@9 for old and new mess, \$10@11 for family, \$10.50@11.50 for city, and \$8.50@10.50 for clear. Meats, however, have ruled dull all the week East, though more active West, at about last week's prices, only the speculative articles having advanced on spot, as the others were much higher before. Beef has not changed and demand has been moderate, 400 tcs. and 900 bbls. city packed selling this week at former quotations. But up to Wednesday there had not been enough spot trade done to be worth mention. Refined lard for the Continent had advanced by mid-week to \$4.10, South America to \$4.15 and Brazil, in kegs, to \$5.65. Scarcely enough has been done in the meat market in New York to establish quotations, which are 5c., nominal, for 12-lb rib bellies, loose; 5½c. for 10-lb, 4¼@4½c. for clear do., 9¼@9½c. for pickled hams, 3½@3¾c. for shoulders.

FRIDAY.—Closing Prices.—Lard, Western, \$3.50@3.55; lard, city, \$3.15@3.20; lard, refined, \$4.15 Continent, \$4.75 South America. Ribs, Western—August, \$3.25; September, \$3.27; October, \$3.32. Pork, Western—August, \$6.35; September, \$6.40; October, \$6.02. Cut Meats—Pickled Shoulders, 3¼@3½c. Pickled Hams, 9¼@9½c.; Bellies, 4¼@5c., standard cuts.

LIVERPOOL MARKETS.

Liverpool, Aug. 7.—4.15 P. M.—Bacon—Steady; demand poor; Cumberland cut, 28 to 30 lb, 25s.; short rib, 28 lb, 27s.; long clear light, 38 to 45 lb, 24s.; long clear heavy, nominal; short clear backs light, 18 lb, 25s.; short clear middles heavy, nominal; clear bellies, 14 to 16 lb, 25s. Shoulders—Square, 12 to 18 lb, 23s. Hams—Short cut, 14 to 16 lb, 42s. 6d. Tallow—Fine North American, 16s. 9d. Beef—Extra India mess, 46s. 3d. prime mess, 36s. 3d. Pork—Prime mess fine Western, 45s.; medium Western, 38s. 9d. Lard—Quiet; prime Western, 18s. 3d.; refined in pails, 18s. 6d. Cottonseed Oil—Liverpool refined, 15s. Refrigerator Beef—Forequarter, 3¼d.; hindquarter, 5¼d.

NEW FULLERS EARTH COMPANY.

The American Fuller's Earth Company, of New York City, to manufacture and deal in fuller's earth and other clays, has been incorporated. Capital, \$50,000; directors: Richard F. Abbe, Max F. Abbe, of Brooklyn, and C. R. Dimond, of New York City.

The Little Rock (Ark.) Cold Storage Co. has been formed. Capital stock, \$10,000. Wm. O. Davis, secretary and treasurer. The concern has purchased an established plant.

C. D. Stewart, of Opelousas, La., has been awarded the contract for erecting the oil mill for the Lafayette Cotton Oil Co.

The Yoakum (Tex.) Cottonseed Oil Co. has been formed. Capital stock, \$15,000. Incorporators, A. G. Wangeman, Chas. Kessler and J. M. Bennett.

The Magnolia Gin and Light Co., of Magnolia, Miss., is in the market for ice machinery.

TALLOW AND STEARINE.

WEEKLY REVIEW.

TALLOW closed up last week more active, 250 hhd. so-called city being sold late on Friday after our last report was closed, at 3c., part home, part for export trade. On the same day 1,500 tcs. of ordinary packer's tallow in Chicago were reported taken the last of the week by exporters there at 2½c., and 500 tcs. of prime packers' grade at 3c., in Chicago, taken by local soap makers. This was more than the whole week's business previously reported, yet it failed to steady the market East or West, as production is steadily and materially in excess of demand, and with a week's dull markets, such as we have had recently, stocks accumulated enough to make some holder weak, and when he sells, which is generally to the first buyer, it makes the market for any one else who wants to sell for that week. The exporters and soap makers, whose wants are neither large nor urgent, knowing this, sit down and wait till the fruit gets ripe and falls in their "laps" without having either to shake the tree or climb it to supply their wants. With such a position of affairs the market is necessarily heavy and the tendency is weak, if not lower, and must so remain until the exporters come in more freely. What they are now waiting for is a sort of conundrum, for they have been understood to be ready to take hold freely again when melters were ready to accept 3c. for line, and even at 3 1-16c. they have been believed by many to have orders, or could easily get them. Yet they have done little in New York City stock since that market struck 3c., as noted at close of last week. Some claim that it is only the smaller melters that have accepted 3c., and that the two large ones are not pressing their accumulations even at 3 1-16c., as was the case last week, but are holding for bids for round lots that would relieve them, at the latter figure still. It is impossible to verify this report, as it is still a game of fencing for position between the big New York melters and the chief French shipper, who has proved such a good waiter on the recent decline forced by his action, that it is suspected he is not now willing to come in again at the point at which he last withdrew from the market, because he could not purchase more without advancing the market on himself. This figure was 3 1-16c. as his former limit on his first purchases was 3½c. Since he recently bought tallow at 3 1-16c., on which he was refused cables at 3½c., it is now possible that he thinks by holding off still longer he can buy at 3c. or under that which lately he was unable to buy at 3 1-16c. At all events, he don't buy much at 3c., and does not appear anxious to do so, and the soap makers are really making this week's market so far at New York, and they have only taken small lots at 3c. for so-called prime city and at 2½@3 1-16c. for country, of which the total sales to this writing are only about 200,000 lb and less than 500 hhd. of city, including the 150 to 200 hhd. delivered on weekly contracts at the market. No further export sales West have been reported so far, and only moderate local sales to the Chicago and Cincinnati soap makers. The same is true so far of the far Western markets. Meantime production, though this is regarded as the smallest month in the year, is ample,

FULLERS EARTH

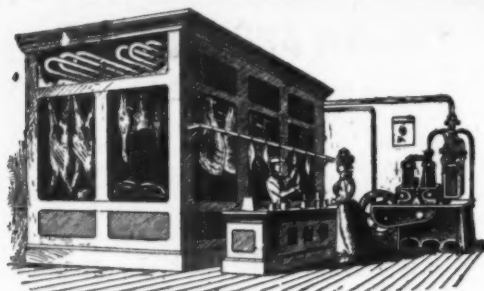
THE BEST ON THE MARKET.

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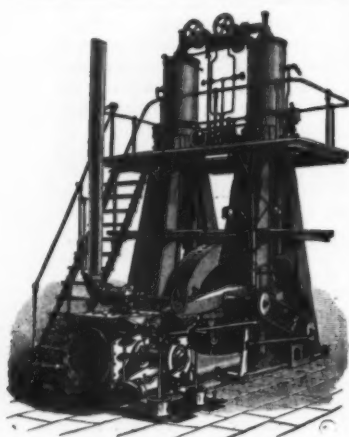
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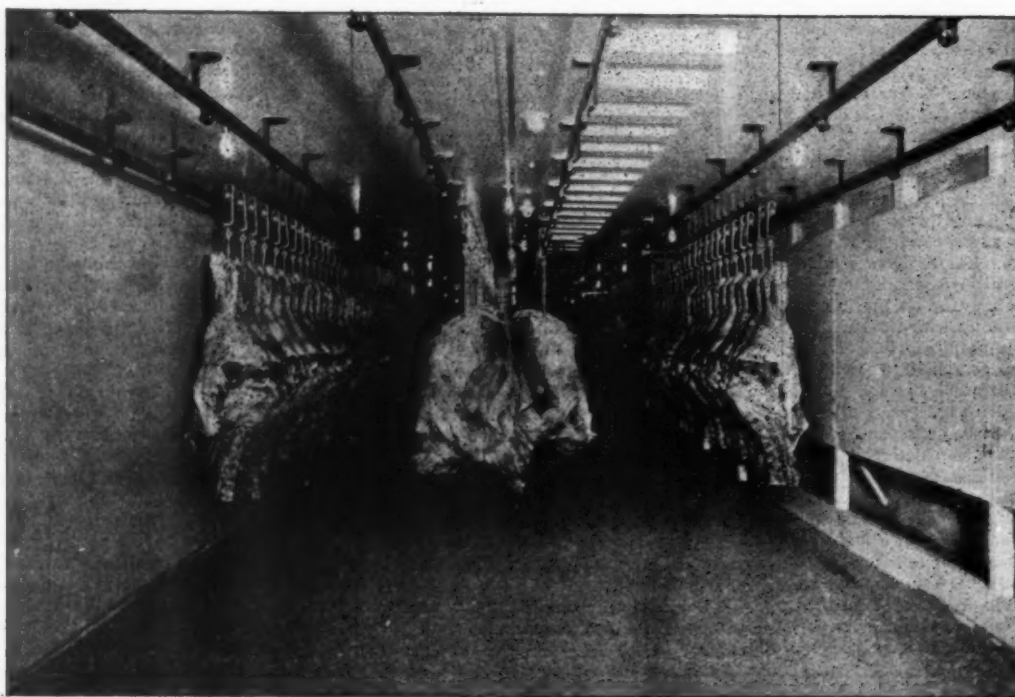
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and there must be increased accumulations at nearly, if not all, points East and West, as no outport business from the Atlantic coast for export has been reported, and only a light local trade, as the soap trade is still reported very slow, and stocks in first hands ample for all near future wants. As to the New York stock, with about 500 hhds. so far reported this week, there must be at least 300 hhds., if not 400, to add to last week's accumulations of 4,000 hhds., as given in our last; at the same time supplies here and offered to arrive of country made is ample for current wants of home trade, and the situation appears as weak as ever. Yet it is just the kind of a market on which the French shippers have lately come in, and may be looked for soon again.

After midweek the markets for these products were as dull and nominal as for the first half of the week. But there was a better tone to them, in sympathy with the lard and cotton markets, both of which turned up so sharply and vigorously as to raise the hopes of the bulls in all animal fats and increase the doubts of the bears as to the future of their substitutes. Tallow, however, must be produced, no matter what the price of its substitutes may bring, and this makes the exporters easy as to the future so far, and they do not raise their bids above 3c. for prime New York City melters' stock, which is now held more steadily at 3 1-16c. than early in the week, though at this writing no sales have been reported to establish any advance. Of other products only a few additional lots of 25,000 lb each of oleo stearine have been reported, at 4 1/2c. in New York.

FRIDAY P. M.—Sales of 175 hhds. 3c. reported. Exporters talking bearish on account of Wall street panicky feeling.

FRIDAY P. M.—Oleo, 4 1/2c.; lard stearine, 4 1/4 & 1/2c.

OLEO STEARINE AND OIL have alike been pretty nearly nominal at the prices of last week asked on the former, both at New York and the West, with only an occasional 25,000-lb lot taken by local refiners of compound lard, whose wants are as small as ever still, and only supplied from hand to mouth at 4 1/2c. asked, New York, and 3 3/4c. at Chicago. But exporters have remained indifferent and out of the market since the large sale made at Chicago at the close of week before last and reported a week ago. There has been no change in the position of either market and the tendency is still dull and weak.

In lard stearine neither transactions nor bids have been reported, and although the lard market has rallied several points it has not yet affected demand for stearine as refined lard, except for the West Indies, and South America is as dull as ever, exporters not coming in for Europe any more than they did on the late decline. Yet some deliveries must be made of stearine on old contracts to refiners who do not make their own stearine, in order to supply the South American demand, and this no doubt takes the current make of stearine, which has fallen off since the dullness and decline in lard oil set in a month ago or more.

Rotterdam was well cleaned out of oleo oil, as noted last week, by the free purchases there then reported, and only small lots arriving have been reported since, at the advance obtained last week of 2 florins. Yet there have been offerings to be shipped made on

the basis of that advance, we understand, by New York pressers, but the account of business done has not been reported, and is supposed to have been moderate, at least, if not small, as well as that in current arrivals on the other side. Production may have been increased a little by last week's advance and activity, but as there is practically little or no outlet on this side for stearine, the tendency of pressers is to keep their output close to the current demand. Prices for both stearines and oil are therefore mostly unchanged and nominal at last week's closing figures.

FRIDAY P. M.—Oleo, 4 1/2c.; lard stearine, 4 1/4 & 1/2c.

SUPPLEMENTARY COTTON OIL REPORT.

The excitement in the cotton market and in lard alike, made holders of cottonseed oil more indifferent sellers after midweek, as the possibility of a material reduction in cotton crop estimates seems to increase with the later news on the situation in the cotton belt and with continued drought in a large part of that area. Yet buyers' views do not adjust themselves so far to a higher basis of values for cotton oil, and they hold off, except at the late bottom prices, at which they would probably be more liberal buyers. But fully 1/2c. more money would be required to buy, and it is doubtful if there would be free sellers at that, or even 1c. advance. If the cotton market itself has not gone wild on a bear panic, and if hog products have recovered part of the late decline to hold it, there is more than a possibility that cottonseed oil has already found a new crop basis; and also that buyers have overstayed their opportunity to get in at the bottom. Sales of small lots only of prime summer yellow have been reported since midweek at 23c., f. o. b. Buyers' and sellers' views are represented by the following closing quotations:

Cottonseed, crude, prime.....	19	a 20
" " loose, f. o. b. mills.....	15	a 17
" " off grade.....	18	a 19
" Summer yellow, prime.....	22 3/4	a 23
" " off grade.....	22 1/4	a 23
" Winter yellow, prime.....	30	a 32
" Yellow, butter grades.....	26	a 26
" White, prime.....	25 1/4	a 26

FRIDAY P. M.—Some prime summer yellow refined oil has been sold at 23 & 23 1/2c. The market is quiet with a tendency to greater steadiness, partly on account of the advance in cotton and the unfavorable tenor of crop reports.

STOCKS OF PROVISIONS IN CHICAGO.

AT CLOSE OF BUSINESS, JULY 31, 1896.†

	July 31, 1896.	June 30, 1896.†
Meat pork, winter p'ck'd, new, bbls.	127,957	133,453
Meat pork, winter p'ck'd, old, bbls.	8,883	12,049
Meat pork, summer packed, bbls.	125	92
Other kinds of barreled pork, bbls.	37,705	46,862
Prime steam lard, "contract," tcs.	380,491	*269,095
Other kinds of lard.....	10,755	8,082
Short rib middles, lbs.	56,484,465	56,040,768
Short clear middles, lbs.	3,484,827	3,010,082
Extra short clear middles, lbs.	10,667,472	9,602,924
Long clear middles, lbs.	717,653	661,552
Dry salted shoulders, lbs.	1,467,941	1,883,418
Sweet pickled shoulders, lbs.	3,305,776	4,512,428
Sweet pickled hams, lbs.	22,814,585	31,587,787
Dry salted bellies, lbs.	12,732,545	16,694,065
Sweet pickled bellies, lbs.	8,698,792	10,007,487
Sw. pickled Cal. orpionic hams, lbs.	6,428,581	7,807,036
Sw. pickled Boston shoulders, lbs.	2,470,382	2,744,176
Sweet pickled skinned hams, lbs.	3,595,941	4,581,032
Other cuts of meats, lbs.	11,686,454	12,287,567

† Warehouses are now all regular. † Includes stocks in regular and irregular houses. * Of which about 750 cs. made previous to Oct. 1.

MOVEMENT OF PRODUCT.

	Received. July, '96.	Shipped. July, '96.
Pork, bbls.....	283	21,626
Lard, gross weight, lbs.....	5,470,392	28,116,767
Meats, gross weight, lbs.....	15,168,682	67,066,888
Live hogs, No.....	499,964	102,925
Dressed hogs, No.....	133

Average weight of hogs received, July, 249; July, 1895, 233; July, 1894, 226.

STOCKS OF PROVISIONS IN SOUTH OMAHA, NEB.

AT CLOSE OF BUSINESS JULY 31, 1896.

	July 31, 1896.	June 30, 1896.
Meat pork, bbls.....	2,205	2,322
Other kinds barreled pork.....	3,919	4,921
P. S. lard, "contract," tcs.....	2,646	4,204
Other kinds lard, tcs.....	2,084	2,451
Short rib middles, lbs.....	10,979,605	10,123,579
Short clear middles, lbs.....	676,839	830,308
Extra S. C. middles, lbs.....	5,870,428	7,130,481
Long clear middles, lbs.....	46,117	55,150
Dry salt shoulders, lbs.....	835,186	665,167
S. P. shoulders, lbs.....	1,092,522	1,158,590
S. P. hams, lbs.....	6,280,214	7,592,990
D. S. bellies, lbs.....	951,270	1,325,581
S. P. bellies, lbs.....	1,522,223	2,340,854
S. P. Cal. or p'c hams, lbs.....	1,990,494	2,519,852
S. P. skinned hams, lbs.....	1,739,243	1,775,975
Other cuts meat, lbs.....	2,624,918	3,712,453

LIVE HOGS.

	July, 1896.	July, 1895
Received.....	86,878	69,367
Shipped.....	8,806	12,856
Driven out.....	88,237	46,830

STOCKS OF PROVISIONS IN KANSAS CITY

AT CLOSE OF BUSINESS, JULY 31, 1896.

	July 31, 1896.	June 30, 1896.
Meat pork, bbls.....	3,338	4,279
Other kinds pork, bbls.....	3,472	3,761
P. S. lard, "contract," tcs.....	18,980	19,082
Other kinds lard, tcs.....	3,456	4,297
Short rib middles, lbs.....	5,406,637	6,456,137
Short clear middles, lbs.....	8,785,788	3,490,606
Extra S. C. middles, lbs.....	3,465,955	4,987,945
Long clear middles, lbs.....	248,573	325,057
Dry salt shoulders, lbs.....	3,248,361	3,709,097
D. S. bellies, lbs.....	1,755,890	2,082,646
S. P. shoulders, lbs.....	367,880	708,377
S. P. hams, lbs.....	9,144,072	12,406,621
S. P. bellies, lbs.....	4,486,709	4,943,627
S. P. California hams, lbs.....	2,661,400	3,372,578
S. P. skinned hams, lbs.....	851,316	749,574
Other cuts meat, lbs.....	7,384,614	9,183,535

LIVE HOGS.

	July, '96.	July, '95.
Received.....	172,915	127,467
Shipped.....	38,375	25,129
Driven out.....	135,657	105,028

LIVE HOGS ARE BARRED OUT.

Washington, Aug. 3.—Eugene Germaine, United States Consul at Zurich, Switzerland, reports to the Department of State that the Swiss Government, on July 17, decreed to forbid the entry of foreign live hogs into that country, save in exceptional cases. The Department of Agriculture may, if it deems advisable, issue a permit admitting foreign live hogs to entry, providing the weight is over 132 1/2 lb, and the cantons interested guarantee that they will be kept in a sanitary condition until slaughtered. Hogs of a weight less than that named will be admitted in extra exceptional cases if the Agricultural Department consents, but only subject to a thirty days' quarantine.

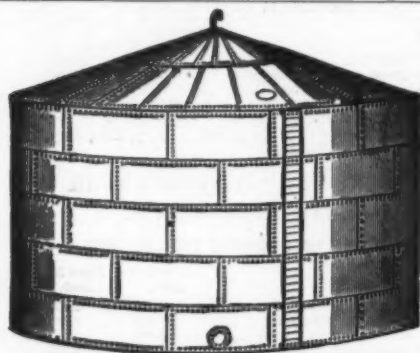
DRESSED MEAT BUSINESS GOOD.

The fresh beef and mutton business at the packing houses has picked up considerably in the last week or so. Large Eastern orders are coming in almost daily, which is remarkable considering the hot weather. Export orders are far ahead of what they were last year at this time, and the government microscopists have orders enough on hand now to keep them busy for a month or more.—Omaha Bee.

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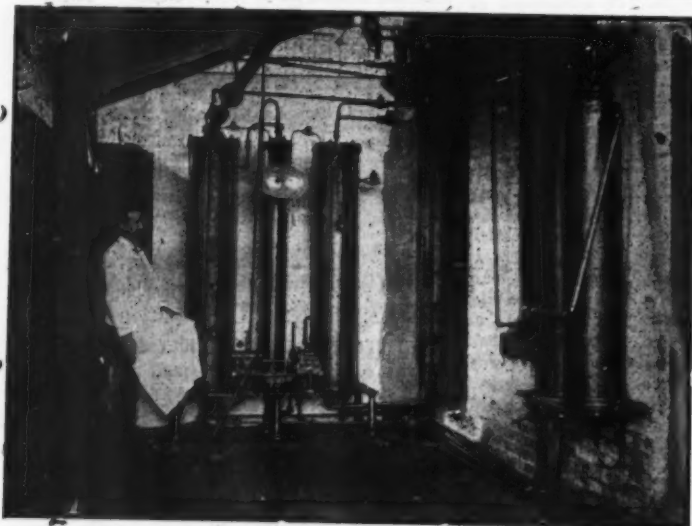
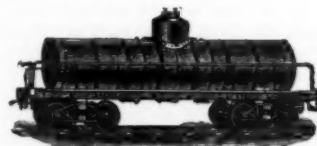
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Works, Meat Canning and Beef Extract Factories.

REFRIGERATING PLANTS INSTALLED.

HIDE AND SKIN MARKETS.

CHICAGO.

PACKER HIDES.—There is but little that can be said, except that the market continues downward, but that is really no cause for uneasiness, when we consider that hides had taken a considerable upward turn, and as compared with leather the price was too high, with a probability of a still further rise, which was placing the tanners in a position where they felt that it was as well to curtail the production of leather as to work in high priced hides, without any prospect of realizing a profit. The hide market has shown wonderful strength in the face of a general depression, and even at to-day's quotations hides are not what may be termed very low, but the fact that we haven't a large amount of hides in the country had led salters to believe that hides would naturally go higher, but that they have not done so is not a cause for believing that the bottom has dropped out. It has been a stock remark of all the commercial agencies for months past, that the hide and leather trade was more prosperous than any other, and it can safely be said that it is the same now. It is to be remembered that we are now right in midsummer when tanners only buy for present use, not caring to hold any quantity of hides until the hot weather is past, and that usually gives a setback to hide prices for a time. Taken as a whole, there is but little in the hide situation to-day to cause any uneasiness.

NATIVE STEERS have sold at 7c., though reports state that some of the packers have refused to book orders at that figure.

No. 1 NATIVE STEERS, 60 lb and up, 7 $\frac{1}{4}$ @7 $\frac{1}{2}$ c., with the prospect in favor of the lower quotation.

No. 1 BUTT-BRANDED STEERS, 60 lb and up, are quoted at 6 $\frac{1}{2}$ c., but no late sales to report.

No. 1 TEXAS STEERS, 60 lb and up, 6 $\frac{3}{4}$ @7c.

No. 1 COLORADO OR SIDE-BRANDED STEERS, 60 lb and up, 6@6 $\frac{1}{4}$ c., but no late sales reported.

BRANDED COWS, nominally 6c., but the market is quiet and very little demand.

No. 1 NATIVE COWS, 55 lb and up, are weak at 7c., and it looks like a lower quotation at next sale.

LIGHT COWS, 55 lb and down, 7c., with rumors of a fraction lower than that.

BULLS, natives, 5 $\frac{1}{4}$ c.; branded, 4 $\frac{3}{4}$ @5c.

COUNTRY HIDES.—There has been a gradual decline in the country hide market, in sympathy with the packer hides. The country kill is not large, and yet the demand is so light that there seems to be enough to go around. The tanners are letting the market alone, except where they need hides for immediate working in.

No. 1 BUFF HIDES, 40 to 60 lb, free of grubs and brands, are weak and drooping. Several lots, aggregating 5,000 hides, have been sold at 6 $\frac{1}{4}$ c. for No. 1's and 5 $\frac{1}{4}$ c. for No. 2's. The talk is of a 6c. market, and tanners claim that is the highest figure.

EXTREME LIGHT HIDES, 25 to 40 lb, are in demand, but there are none to offer, as they have all been cleared up. Dealers ask 7@7 $\frac{1}{4}$ c. for No. 1's and 6 $\frac{1}{4}$ @6 $\frac{1}{2}$ c. for No. 2's.

NATIVE STEERS, 60 lb and up, free of brands and grubs, are not in much demand, and are quoted at 6 $\frac{1}{4}$ c. for No. 1's and 5 $\frac{1}{4}$ c. for No. 2's.

SIDE-BRANDED STEERS, 6c. flat.

HEAVY COWS, 60 lb and up, free of brands and grubs, are held at 6 $\frac{1}{4}$ @6 $\frac{1}{2}$ c. for No. 1's; 5 $\frac{1}{2}$ @6c. for No. 2's.

BRANDED COWS, 5 $\frac{1}{4}$ c. flat.

BULLS are but little called for, and can be quoted at 5 $\frac{1}{2}$ c. for No. 1's and 4 $\frac{1}{2}$ c. for No. 2's.

CALFSKINS, 7 to 15 lb, have a good demand, with but a small supply on hand. Dealers ask for good country skins 8 $\frac{1}{2}$ c. for No. 1's and 7c. for No. 2's. City calfskins are held at 9c. for No. 1's.

KIPS, 15 to 25 lb, are in good demand at 7 $\frac{1}{4}$ @7 $\frac{1}{2}$ c. for No. 1's.

DEACONS are quiet, with dealers asking 35@40c.

SLUNKS 20c., and slow sale.

SHEEPSKINS AND PELTS are slow sale, with no change in quotations.

NEW YORK.

The market here is not only quiet, but it is really at a standstill. There is one thing in favor of the market, and that is, that there are but few cattle being slaughtered, and consequently, though sales are light, there is no great accumulation. It is useless to offer any predictions as to the future course of the market, as the conditions that operate to force prices down at the present time may continue for several months, or may in the near future exert less influence. It cannot be disputed that business men are acting very conservatively and that they are likely to do so for some time to come. This, however, is not an unmixed evil, as production is limited very largely to the demand, and but few lines of manufacture are overproducing at present. We quote:

No. 1 NATIVE STEERS, 60 lb and up, are down to 7c., and there are whisperings that some are ready to sell even below that.

No. 1 BUTT-BRANDED STEERS, 60 lb and up, 6c., with reported sales of four cars.

SIDE-BRANDED STEERS, 60 lb and up, 5 $\frac{1}{2}$ c., but no late sales reported.

COWS are in better demand than any other grade, and have held their prices better than other hides. We quote 6 $\frac{1}{2}$ c.

BULLS 6 $\frac{1}{4}$ c., with but little demand.

COUNTRY HIDES.—The most of the country hides now coming in are cows, and consequently there has not been much change in prices. We quote:

STEERS, 6 $\frac{1}{2}$ c.

COWS, 6 $\frac{1}{2}$ c.

BULLS, 5 $\frac{1}{2}$ @6c.

GREEN SALTED CITY CALFSKINS.—The market is steady and firm on calfskins and seems to be independent of hides. One reason for this is, no doubt, that calfskins did not advance in the same proportion as hides, and beside there are very few on the market to offer. We quote for New York City slaughter:

5 to 7 lb, 80c.

7 to 9 lb, \$1.10.

9 to 12 lb, \$1.30.

COUNTRY CALFSKINS sell here at about 11@12c. per lb, trimmed and selected.

HORSE HIDES.—There is no improvement in the market. The only demand there is is for export, and for that prices must be low to effect sales. We quote for good lots of country hides, \$2.25@\$2.50.

SHEEPSKINS AND PELTS are almost entirely neglected. No one seems to want to buy.

BOSTON.

HIDES.—The tanners are more indifferent than ever, and as prices continue to weaken the tanners hold off looking for even lower figures.

BUFF HIDES are quoted 6 $\frac{1}{4}$ @6 $\frac{1}{2}$ c.

NEW ENGLAND HIDES hold fairly firm, and we quote cows 6 $\frac{1}{2}$ c. flat.

CALFSKINS are quiet, but for good, fresh salted skins of desirable weights there is a fair demand, but as to others, they are but little called for.

PHILADELPHIA.

HIDES.—The market is quiet and shows more weakness. The sales are small and that only to tanners that want them for immediate use. Tanners say that there is no great inducement, even at present figures, for them to work in hides, and that they may as well take a rest until cooler weather. We quote country hides:

STEERS, 6@6 $\frac{1}{2}$ c.

COWS, 5 $\frac{1}{2}$ @6c.

BULLS, 5@5 $\frac{1}{2}$ c.

CALFSKINS.—The market holds, though tanners are working for lower figures, but dealers say that they will have no trouble to place their receipts at present quotations. We quote for country skins:

LIGHT WEIGHTS, 60@65c.

MEDIUM WEIGHTS, 75@80c.

HEAVY WEIGHTS, 95@\$1.

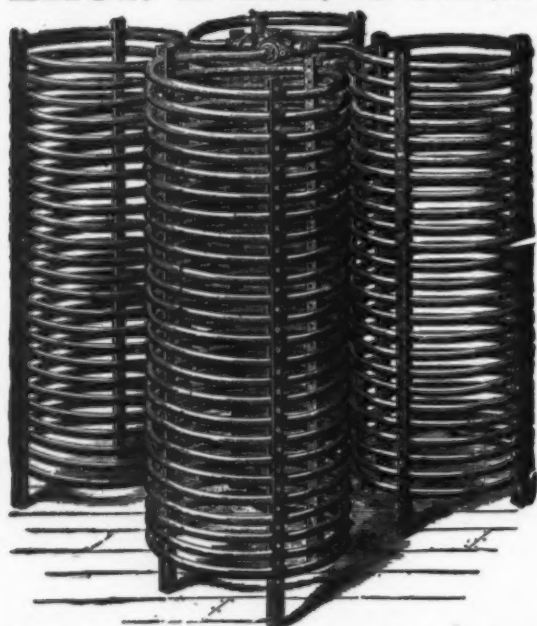
SHEEPSKINS.—No change in the conditions of the market. No buyers and dealers are not looking for stock, being content with such as are sent in.

KANSAS CITY.

The past week was a very trying one for the packer hide salesman. With the bears howling in Wall Street, and the party press prolonging the howl, a panic seems to have struck prices. The tanners, as a body, seemed to have withdrawn from the market—and it would seem that low prices are no object in tempting them from their hiding places. Though badly rattled for a day or so, the salesmen soon regained their wonted manners, and with a stiff upper lip talked prices that they were determined to shade if a decent order came. At present writing the downward tendency seems checked. The trust is again on the market, and have secured quite a block of cheap hides from one of the large packers. And other tanners are plucking up heart, and a fair size order of branded cows at 6c. purchased. The packer who carries most of the hides here, at present writing, will not sell at what others have sold at. Heavy native steers have been sold at 7c. Butt-branded steers have sold at 6 $\frac{1}{2}$ c., Colorado steers at 6c., Texas at 7c. These seem to be the halting prices—but these prices will not be accepted by some of the packers. The position of some of the packers is expressed as follows: The country will have a magnificent harvest—the people will not go without shoes—the stock of shoes, leather and hides not overabundant—the rather small stocks of each kind—silver or no silver, gold or no gold, the American people are very quick to adapt themselves to their surroundings, and 70,000,000 of people are all the time wearing out shoes—and hides will continue to be in demand, no matter what party in power. The common, practical, every day sense of the American people will never let the country go to ruin. The present prices of hides will show a fair margin to the tanner; any further decline is unnecessary for the most conservative tanner to operate on—and unless a veritable panic comes over the country, wrecking and devastating business men in general (which is not to be thought of at present writing—and nothing under heaven to warrant such a thing), a further decline will be fought very bitterly by the packers, who know well that the prices they now ask are fair, both to packer and tanner.

SUMMARY.

Another week comes around without bringing any improvement in the market, but, on the contrary, we are obliged to make lower quotations than a week ago. This under the general conditions of trade is not surprising, but was entirely unexpected but a few weeks

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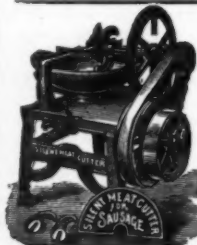
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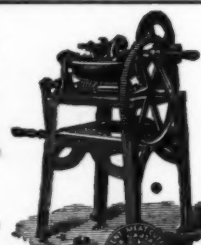
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It is a sure cure and preventive for all diseases of horses' hoofs, and after twenty-five years in the market still leads in popular favor.

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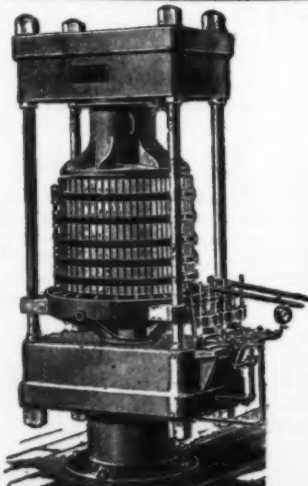
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ago. Some claim that hides were too high, while others say that changed statistical conditions have brought it about. Whatever may be the real cause, we have the fact with us that hides are lower by nearly or quite 2c. than they were a month ago. That is a considerable decline for so short a time, and yet it has not caused any confusion in the market, and it is a question if tanners are as ready to buy as they were a few weeks ago. We repeat what we have said before, that the hide market is in good condition, and that with the small surplus of leather the tanners will be the first to note improvement in the general conditions of trade, and will then be free buyers, and it will take very little of that to clear up the hide market. While business has been disturbed by the political action of a portion of the political parties, it looks as though that is wearing away and confidence in the good judgment of the majority is again assuming sway. With increasing confidence the hide trade will soon show a corresponding improvement.

Carroll S Page, of Hyde Park, Vt., writes, under date of the 1st inst., concerning the calfskin market:

"Since the issue of our Middle-of-the-Month Bulletin, the green calfskin market has continued practically unchanged. There is a strong under current of caution pervading the market for all commodities, and we look for a continuation of these conditions until the forthcoming Presidential election shall have determined the kind of financial system under which we are to transact our business for the next four years.

"It is truthfully urged with reference to green calfskins that there can be no material decline so long as Europe stands ready to absorb our surplus at a very slight concession from our current market prices. Our shipments to Europe during the past week have been 20,000 skins, and that, too, at the same prices which we charge American tanners.

"We feel compelled to continue our cautionary advice touching light skins which are not strictly fresh, clean and bright. They must be bought very low."

ROTTERDAM ITEMS.

Rotterdam, July 28, 1896.

Compared with a week ago, the situation of the provision market is unchanged and almost nothing worth mentioning is doing. About the future of prices there is still a general distrust which results in a hand to mouth policy by the majority of the importing firms. They consider manipulation and forced liquidations very bad features of a market, and prefer to wait the end of the debacle. When urgently wanted small transactions take place; every week some small orders are passed, principally for standard brands heavy fat backs; other cuts are entirely without demand. The abundance of the domestic product has not come to an end; the demand is met with it to a very great extent. Hog receipts were increasing, resulting in slightly lower prices, because the demand could not absorb the offerings.

At two places in this country slaughter houses will be built for the purpose of killing light hogs for the English markets.

Cattle receipts were up to an average with a good trade at slightly reduced prices. At some places in the interior contagious cattle disease has broken out, though only in a small degree at present; it may cause renewed trouble in exporting our stock.

The oleo oil market has been in an unchanged position, compared with a week ago; at unchanged prices all the arrivals were sold quickly, amounting to 5,370 tes, prime at 26 florins, second qualities at 24@25 florins; 50 tes. Harrison are reported to be sold at 28

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Superfine Pure Silica (Flint).

Mineral White (called Silica).

Magnesian White (A Soap Dryer).

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Calcined Plaster, etc., etc.

Lasalite Preservative Paint,
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For Painting of Storage Tanks, Iron Pipes, etc.

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florins. The position of the article is now healthier than for a long time past; a quick trade is to be expected for the next weeks at at least, unchanged prices; butter is much firmer.

Neutral lard on the spot sold at 24 florins, at which price on shipment also was offered; there is, however, nearly no demand, as on much higher prices large quantities on shipment all during the summer have been made, which arrive at present and cover the wants of butterine manufacturers sufficiently.

Cottonseed oil has been in small demand with weaker prices; choice oils are offered at 23 florins, butter grade 22 florins; bids of 21.50 florins for very good quality have been refused.

THE PACKERS' HAND BOOK.

Is indispensable in every progressive packing house. See particulars, page 47. Order Blank for same, page 27.

COTTONSEED OIL.

WEEKLY REVIEW.

A HALT IN THE DECLINE

has been the chief feature in this market this week, attended with less pressure to sell, as well as by less activity in both this and next crop deliveries, for white and crude as well as yellow. In our last week's article we noted an improved demand for old crop yellow to come forward from the mills, with one round lot taken of 10,000 bbls., in bulk, with 15,000 bbls. more under refusal to the same buyers, whoever they were, but no more has been heard of this option since, and it is supposed nothing came of the negotiation. But whether from indisposition of buyers or withdrawal of offerings by sellers is as much a mystery as has been the original transaction, which has generally come to be regarded by the trade as a financial rather than a commercial one, and simply as a transfer of stock from the mills South of one company to New York, where it can be carried cheaper, for no other company, unless perhaps one, had as much as 10,000 bbls. to sell, and no other party, so far as can be found out, would have taken so large a lot. Beside it can neither be traced to an exporter nor refiner. Hence this mystery has come to be regarded as noted above, but why such secrecy and a brokerage "to boot," if merely a transfer from the mills to this market, is another puzzle that nobody seems able to do. Yet it cannot be denied that the size of the transaction has been instrumental in checking the decline, for until then there had been only peddling lots on the spot taken in weeks, and it had come to be believed impossible to move any round lot, except at a big break in price, if at all. Even if a mystery, therefore, it has served to check offerings, if it has not given confidence to buyers to take hold more freely, and this checked also the long and steady decline. If that was the object of this trade it has so far been a success, and may possibly prove the turning point for the present, and until a new crop basis of values shall be definitely settled. Another influence that has also tended to cause a halt, at least in the late decline, is the doubt as to the outcome of the cotton crop, on which there has been sufficient speculation in the cotton market to check the decline in that staple also, and to cause some reaction in prices, though the latter has been credited chiefly to the covering of shorts. But even that may be, as it generally is, the forerunner of buying for an advance, as the one is inspired by fear and the other by hope, and the transition from one motive to the other is but slight and often sudden. Yet these are scarcely times in which to indulge much hope of bull markets in the near future, although it must be admitted that so far as staples of commerce have lately declined it has been on sentimental grounds rather than legitimate, and even this sentimental business is now coming to be regarded as overdone. We refer to the bear influence of Wall Street upon the produce markets which has been altogether out of proportion to its importance, even had the bear market on railway and industrial securities been a natural instead of a manufactured one, as is now generally believed, while some high authorities in Wall Street claim there has been a regularly organized bear conspiracy on the Stock Exchange to get up a political-financial panic. But whatever the truth may be in regard to such an emphatic and outrageous attempt as that would have been upon the business and commercial interests of the country, there is no doubt that the late bear sentiment in all markets has originated largely, if not wholly, in Wall Street, and it requires little reflection to see that whatever cause there may have been

THE V. D. ANDERSON CO.

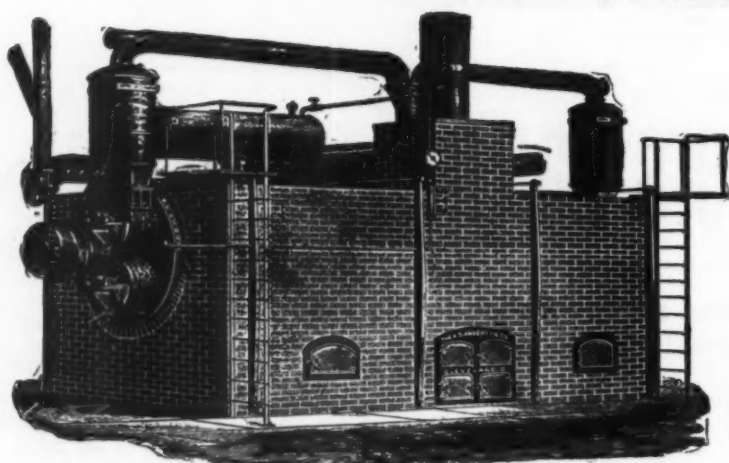
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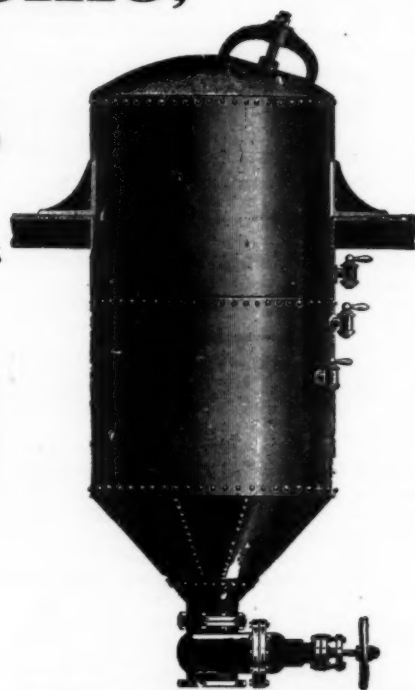
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RENDERING TANKS, TANK DEODORIZERS,
STEAM TRAPS, EXHAUST FANS, ETC.

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ANDERSON IMPROVED THREE-CYLINDER DRYER.



We build RENDERING TANKS of all descriptions and
use only the best material and superior workmanship.

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MANUFACTURERS AND DESIGNERS OF SPECIAL MACHINERY FOR
OLEO OIL AND BUTTERINE FACTORIES AND LARD REFINERIES.

P. O. BOX 98.

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Manufacturers of all kinds of

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From 5 to 3 feet

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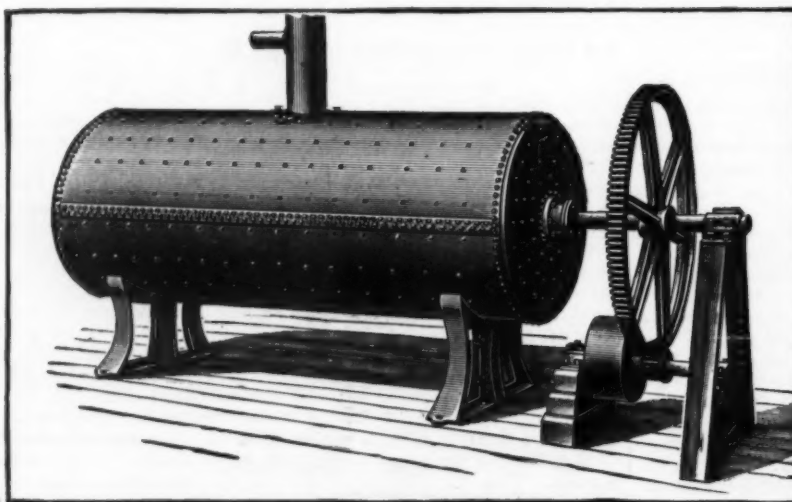
FERTILIZERS,

Chemical Works,

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Odorless in operation.

Give universal satisfaction.



Smith's Fertilizer Dryer.

The Guthrie Patent
Deodorizing
Condenser.

Tallow Rendering
Tanks,
Lard Coolers, etc.

Used in the leading Pack-
ing-Houses and Abattoirs and
by the principal Butchers
throughout the country.

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or still is for a panic in securities, there is little if any for any further decline in our chief staples of commerce. Production is certainly no greater on account of the political uncertainty of the future finances of this country, and consumption has not been materially curtailed, so far at least, in the necessities, though it has been in the luxuries of life. Hence record-breaking prices for the former are illogical and unnatural, except where overproduction has been caused by other influences prior to the disturbance of our finances by our politics. In such cases, however, the tendency has been to overdiscount a lower basis of values until the entire range of speculative and legitimate markets have alike been unduly depressed by the general situation of affairs. This is no doubt true of cotton and its products, in spite of the late 10,000,000-bale crop estimates, which are now likely to be reduced, rather than confirmed. By this much, therefore, there is a substantial basis for this week's halt in the decline in both cotton and cottonseed oil, both from the standpoint of supply and demand and from that of the general business situation, for no matter which party succeeds at the election next fall, these staples of commerce will still be consumed at home and abroad as before, and if the effect of the success of either party upon values shall be what they claim prices will advance whichever shall win. The country is not going to be "ruined" in either event, the Balaams of Wall Street and of the silver ring alike, to the contrary notwithstanding. There have been prosperous nations under both a gold and silver standard, and under a double standard. There are such nations in existence to-day and will be hereafter, and it is time that the business interests of the country turned a deaf ear to these calamity prophets of all parties alike, and adjusted their own values to production and consumption. As to the former, the tendency all over the commercial world is to increase; with the constant reduction in cost with improved machinery and cheapened transportation, while the latter increases afterward and more slowly, thereby causing temporarily an overproduction, as it is called—or a surplus. The political uncertainty in this country has no doubt delayed this adjustment of demand to supply, and aggravated the situation by increasing the surplus. But when these temporary influences are removed consumption will increase to its normal basis, or production be reduced below its normal level by temporarily unremunerative prices. Yet time will adjust all things commercial to a natural basis of values that will return a profit to producer when the present depression will disappear, if not sooner, by the removal of the artificial causes of stagnation above noted. While it may take another crop year to bring about this desired change in the cottonseed oil market, on account of the abnormally lower level to which animal fats have fallen, it is sure to come; and if the worst has not already been reached, we are so near the bottom of the present depression in trade generally that all branches will be helped whenever one is relieved, as all have been dragged down together. Forced sales therefore would be the height of folly now, as it would have been for some time past, although sales now of new crop for forward delivery may show a profit. Yet there has

Josiah Macy's Sons,

Receivers of

COTTONSEED OIL

CRUDE AND REFINED.

191 Front Street
NEW YORK.

been less disposition this week to sell futures, even at prices accepted for the 10,000 bbls. new crop yellow and 3,000 bbls. new crop white, noted in our two last articles. On the other hand, there has been no urgency on the part of buyers to anticipate their future wants, though they are understood to be in the market still for prompt delivery old crop at the bottom prices of last week, which holders have refused to accept since early in the week. At 22½¢. for prime summer yellow, at which we reported a 1,000-bbl. lot in one lot, the market seemed to have struck bottom for the present at least, since when 23c. has been more firmly demanded, with only a few hundred barrels reported at that, and the total since our last only about 500 bbls., in lots, at 22½¢@23c., f. o. b. Other grades, so far as reported, have been nominal, to this writing. Off-grade yellow has been offered at 22½¢@23c., as to quality and color. Crude has been quoted steady at 19¢@20c., in bbls., for prime, as little is offered. Bulk stock has not been quoted either from the coast mills of the Southwest, as Texas has not been offering much this week. At this writing the exporters, as well as home trade, are reported to be looking around more generally for prime yellow and bidding 22½¢. quite freely, with no yellow under 23c. Lard oil has been dull and easy at 39¢@40c. in jobbing lots, and linseed oil easier at 31¢@32c. for American and 50c. for Calcutta.

(For later, if any, see page 9.)

E. H. FERGUSON, President. R. C. WAGGENER, Treasurer. J. J. CAFFREY, Secretary.

KENTUCKY REFINING CO.

LOUISVILLE, KY., U. S. A.

Refiners of All Grades of

COTTONSEED OIL.

"ECLIPSE" BUTTER OIL.

SUMMER { White C/S Oil.
Yellow C/S Oil.

"SNOWFLAKE" PRIME SUMMER WHITE.

WINTER PRESSED { White C/S Oil.
Yellow C/S Oil.

SUMMER AND WINTER WHITE "MINERS" OIL. YELLOW AND WHITE COTTONSEED STEARINE.
CRUDE C/S OIL. "RED STAR" SOAP. SOAP STOCK.

TANK CARS FURNISHED FREE FOR SALES OR PURCHASES.

SPECIALTIES:

"SNOWFLAKE" PRIME SUMMER WHITE. This oil is prepared especially for Lard Compounders; is sweet and wholesome, being bleached without a particle of acid. A trial means you will use no other.

"ECLIPSE" BUTTER OIL. A strictly choice Vegetable Oil, selected and prepared especially for Butter Manufacturers; equaled by none other for quality and uniformity.

"DELMONICO" COTTON OIL. This brand of Cooking Oil needs no introduction; speaks for itself, and for Culinary Purposes is synonymous with finest.

"NONPAREIL" SALAD OIL. A strictly Winter Pressed Oil, prepared expressly for Druggists, Culinary and Salad Purposes; guaranteed to remain bright and limpid at 32° Fahr.

"KENTUCKY REFINING CO.'S" WINTER PRESSED OILS. Guaranteed pure and to remain bright and limpid at 32° Fahr. The very best made for any climate.

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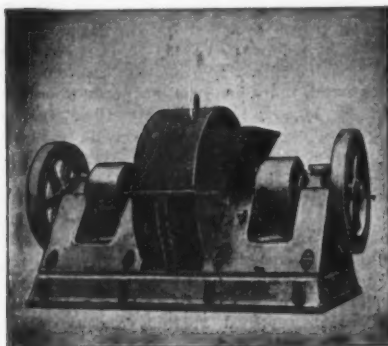
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Quality Guaranteed. All Other Grades of Cotton Oil.

DIAMOND FULLING AND SCOURING SOAP.
Obtain our prices before buying.

LOUIS K. FERGUSON, President.
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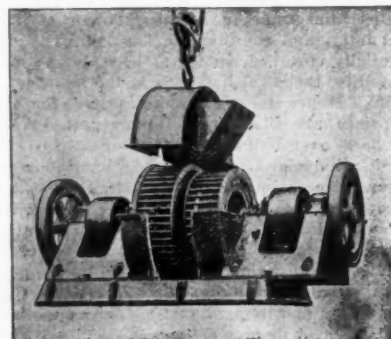
"Stedman's Disintegrators" ARE THE BEST

Are used by nearly every large packing house and fertilizer establishment in the United States. References:

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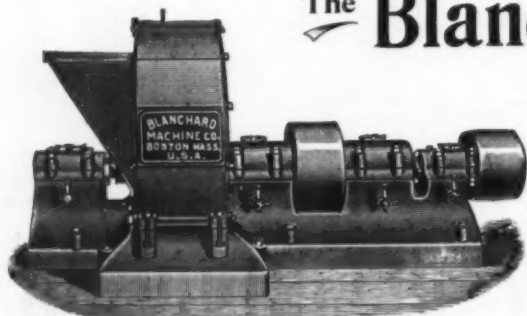
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We manufacture machinery for equipping complete fertilizer plants, consisting of Disintegrators, Bone Breakers, Mixing Pans, Screening Elevators, Engines, Boilers, Shafting, Pulleys, etc.



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The Blanchard Disintegrator

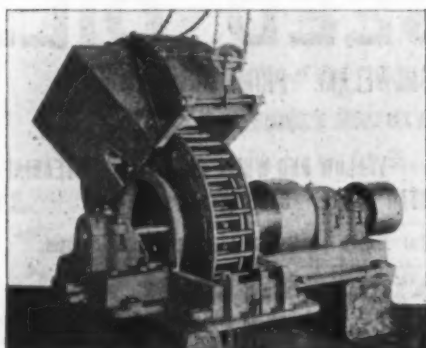


WILL GRIND Bone, Glue, Glue Stock, Guano, Meat Scraps, Oyster Shells, Tankage, Soap Powder, Soft Phosphates, Sheep Skulls, or any friable material. The lubrication and dust proofing have been lately perfected, and the machines will do heavy work with ease.

Write for our 1896 Catalogue.

BLANCHARD MACHINE CO., 303 Congress St., **BOSTON, MASS.**

ESTABLISHED 1861.



The ORIGINAL HOLMES & BLANCHARD CO.'S Improved Disintegrators.

THESE MILLS WILL GRIND RAW AND STEAMED BONES, TANKAGE, CHEMICALS, GLUE AND OTHER HARD MATERIALS.

We manufacture all machinery for equipping Fertilizer Plants complete, including Mixers. Elevators and Screens of every description, Automatic Cars, etc. Experienced Engineers furnished to lay out work. Blue prints furnished and estimates given.

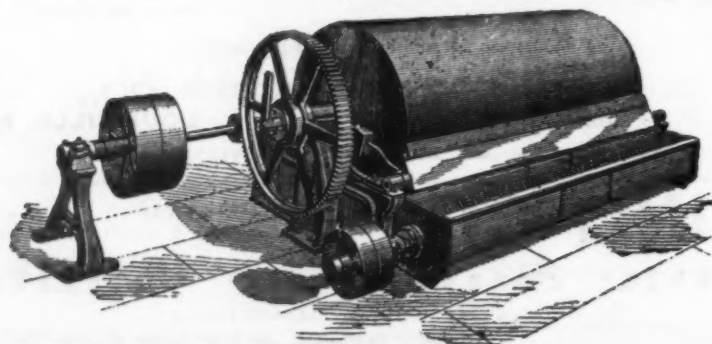
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HOLMES & BLANCHARD CO.

37 Charlestown Street, Boston, Mass., U. S. A.

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THE BLACK & CLAWSON CO., HAMILTON, OHIO, U. S. A.



LARD COOLER. OUR SEAMLESS CYLINDER awarded the Gold Medal at the World's Fair.

MANUFACTURERS OF

**Lard Cooling Machines,
Fertilizer Drying Machines**

SEAMLESS DRYERS, 12, 16, 24, 30, 36, 42 and 48 in. diameter and all widths to stand any pressure.

Chilled Iron Rolls
for Oil and Sugar Mills, and
Regrinding Rolls
by the "Poole Process"

And other Specialties.

We solicit Correspondence.

TALLOW, SOAP, GLUE, FERTILIZER AND COTTON OIL TRADE NOTES.

**CORRESPONDENTS, SUBSCRIBERS AND OTHERS
SENDING ITEMS FOR THIS COLUMN SHOULD
MAIL THEM SO AS TO REACH THE
EDITOR NOT LATER THAN THURS-
DAY EVENING.**

H. F. Sheldon has begun the manufacture of the "crystal cleaning soap" at Easthampton, Mass.

The American Glue Co. has declared a semi-annual dividend of \$4 per share, payable Aug. 1 to stockholders of record July 28, 1896.

The new soap factory at Twenty-fourth street and Morris avenue, Binghamton, N. Y., has commenced operations. Manager Moore says that only the best quality of soap will be made.

The big soap factory at the Cudahy Packing Co.'s place, at South Omaha, Neb., is ready for the roof, which is being put on this week. It is thought that the building will be completed in a few days.

The Crystal Spring Soap Co., which commenced operation in Roanoke, Va., the beginning of July, turned out its first complete cake of laundry soap on the 11th, and will begin filling its orders, of which it already has a large number.

Much sympathy is expressed for Albert Baxter, whose fat rendering establishment, at Chester, Pa., was destroyed by fire recently. Since his previous fire and on account of the hazardous character of the business, Mr. Baxter has been unable to secure any insurance, to that his loss on the building and contents is total.

The Hammond Glue Co. will invest \$25,000 in a plant at Hammond, Ind., as previously noted in this column. The building will be

located near the Hammond Co.'s plant. The main building will be four stories high and cover 100x200 feet. Plans have been prepared by J. C. Lewellyn, and the output will be handled by the American Glue Co.

The Shiner Oil Mill and Manufacturing Co., of Shiner, Lavaca County, Tex., has been formed. Capital stock, \$20,000; incorporators, E. F. Walters, John Valenta, J. E. Martin, Wm. Green and Aug. Stephens. The purpose of this corporation is the manufacture of oil out of cottonseed, ginning of cotton and the manufacture of such other things as the company may see fit.

The main building of the extensive phosphate and fertilizer works of the Baugh & Sons' Co., Philadelphia, Pa., was destroyed by fire early on Tuesday. A large quantity of costly grinding machinery and considerable stock in various processes of manufacture were also destroyed. The firemen succeeded in confining the flames to the one building. Superintendent Wells estimated the company's loss at \$100,000, which is partly covered by insurance. A huge vat of grease boiling over into a fire started the flames.

Through the efforts of the Business League, aided by the co-operation of the citizens of Winona, Miss., that town will soon have a well equipped cottonseed oil mill. At a meeting of the stockholders a charter was adopted and a temporary board of directors elected, who will at once make the necessary arrangements for a location, order the machinery and complete the organization of the Winona Oil and Mfg. Co., which will be the name of the company. A large number have taken stock in the enterprise.

The Osteeye Brothers' Co. has been formed to manufacture perfumery and toilet soaps. Its shares are at \$10 each, and its capital is placed at \$200,000, divided into first preferred, second preferred and common stock. It will start with \$20,000. The subscribers are: Leon C. Osteeye, who has 694 shares or second preferred and 700 shares of common stock; Victor E. Osteeye, 200 of second preferred and 200 of common stock; Bertha E. Lay, 100 of second preferred and 100 of common. These subscribers belong in New York. Two Jersey City men are in it, Joseph H. Pilson, Jr., who is down for 5 shares of second preferred, and Stephen A. Kroon, who holds 1 share.

President Wm. Lawton, of the Wilmington (Del.) Board of Trade has received additional information from Cincinnati in reference to the removal of the glue plant of the Ohio Glue Co., recently spoken of, from that city to Wilmington. The letter received stated that employees of the concern would be in Wilmington in the course of two weeks for the purpose of locating and superintending the building of the plant. So far as can be learned, the new concern will employ between 50 and 100 people and will manufacture gelatine and glue. Contracts for the material to be used in the manufacture of these two articles have already been made. If business is good the plant will be enlarged.

Judge Miller, at Louisville, Ky., has granted an injunction preventing Meyer & Newman and Frederick Hoerter from causing or creating a nuisance on the river road in that city. The application for the injunction was made in a suit filed against the above named defendants by Alex. J. Bissonette, Charles J. Claybey, Frank X. Adams and Joseph Lamoine. These plaintiffs are residents on the river road, and complain that the defendants have erected and operated a grease factory near the property owned by plaintiffs. The value of their property, they say, is very much diminished by the proximity of the factory, which is alleged to be the source of divers and sundry gases and odors of an unpleasant and unwholesome nature.

At a meeting of the directors of the Butchers' Slaughtering and Melting Association, Brighton, Mass., held to take action relative to the decease of their late associate, John W. Hollis, the following memorial was unanimously adopted: By the decease of Mr. Hollis, following so closely to that of our former associate, Mr. Ricker, our attention is again called to the early day of this corporation and to the men who were most prominent in shaping its early affairs. Mr. Hollis has been connected with this corporation, both as stockholder and director, during the whole term of its existence, and until prevented by the natural infirmities of age was actively interested in all matters pertaining to its welfare. Bringing to the duties connected with its management a naturally sound judgment, ripened by many years of experience, he easily became one of our most efficient directors and was always willing and ready to bear his part in the solution of the many perplexing question that were continually arising in the adjustment of its various and not infrequently conflicting interests. Always prompt and regular in his attendance upon our meetings, able and faithful in the performance of such portion of the work as was committed to him, we shall always remember his long and agreeable association with us. To his family and the large number of relatives we tender our hearty sympathy and commend them to the keeping of a kind Providence. We enter this memorial upon our records and transmit a copy to his family; and will attend his funeral.

Hopkins, Dwight & Co.,

COTTON, COTTONSEED OIL
and SOUTHERN PRODUCE

COMMISSION MERCHANTS,

Rooms 50 to 54 Cotton Exchange Building.

• NEW YORK.

GUSTAVUS C. HOPKINS. LUCIUS HOPKINS SMITH.
CHARLES DEXTER MILLER. SAMUEL HOPKINS.

TO SOAP MAKERS.
**RENDERED KIDNEY
TALLOW FOR SALE.**

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COOLING CYLINDERS

\$200.00 AND UP.

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IMPORTANT TO COTTON OIL MILLS.

DO YOU WISH

TO CUT DOWN your PRESS CLOTH expenses 50%?

TO PROCURE a greater yield of oil than heretofore, while producing a salable cake, faultless with regard to color and hardness, and rendering grinding unnecessary for the foreign market.

TO ADOPT an automatic change from low to high pressure, which assures the manufacturer that the material receives the full pressure at all times without dependence on the operative.

TO KNOW also how to avoid the expensive system of tank cleaning by producing foots in solid form, which latter can be easily worked,

THE COST of introducing these several improvements is comparatively trifling.

THE RESULTS are eminently satisfactory, as can be attested by many mill owners.

OTHER VALUABLE HINTS are included in our process.

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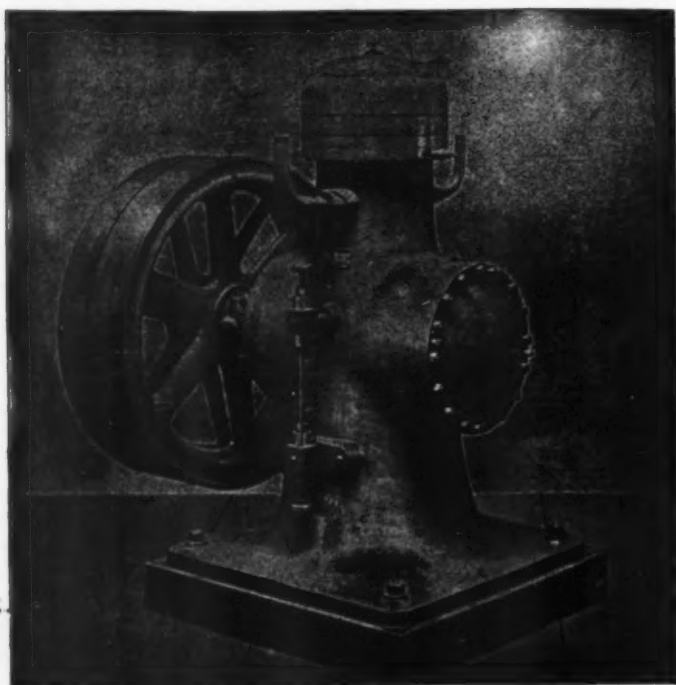
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284 PEARL ST., NEW YORK.

SMALL ICE AND REFRIGERATING MACHINES

AT MODERATE PRICES.

The Simplest, Strongest, Most Efficient, Requires Less Attention.

THIS STYLE $\frac{1}{4}$ to $2\frac{1}{4}$ Tons Refrigerating. OTHER STYLES 3 to 25 Tons.

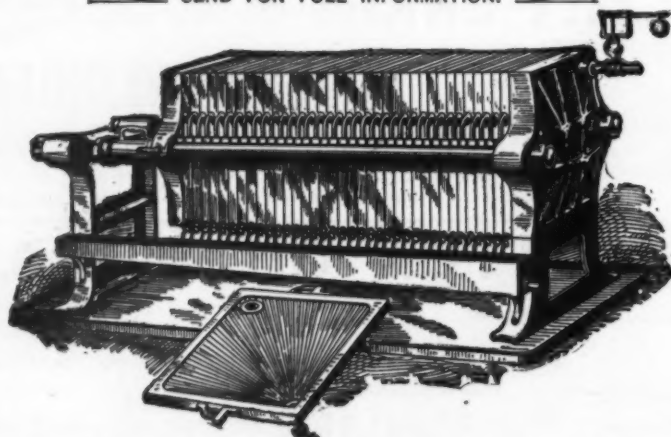


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DAYTON, OHIO.

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D. R. SPERRY & CO.,

Manufacturers of

Vacuum Pans, Steam Jacket Kettles, Caldrons, Hog-Scalders, etc.
BATAVIA, ILL.

LARD TANKS,

STEAM RENDERING TANKS,
WATER TANKS,

BOILERS AND SHEET IRON WORK

OF EVERY DESCRIPTION.



FERTILIZER DRYERS A SPECIALTY

THE BIGELOW CO.

94 River Street,
NEW HAVEN, CONN.

PLEASE PERUSE
THE
INSERTED SHEET.

WANT AND FOR SALE ADS, can be found on PAGE 46.

TECHNICAL. MANUFACTURE OF GLUE

The following articles on the above subject have appeared in "The National Provisioner" on the dates named:

APRIL 25, 1896—	"Points on Glue Making."
" "	"About Liming of Glue Stock."
MAY 2, "	"About Glue Stock."
" 9, "	"Glues for Various Purposes."
" 16, "	"Waste of Glue Material."
" 23, "	"Points About the Water for Glue Factories."
" 30, "	"About Nettings for Drying Glues."
JUNE 6, "	"About Coloring Glue."
" 13, "	"Clarifying Glues."
" 20, "	"Glue in Coolers."
" 27, "	"About Drying of Glue."
JULY 4, "	"About Bone Glue."
" 11, "	"About Raw Material for Making Gelatine."
" 18, "	"The Leaching of Hard Bones and Horn Piths."
" 25, "	"How to Economize Acid for the Manufacture of Gelatine."
AUG. 1, "	"Cooking of Gelatine."

UTILIZATION OF BY-PRODUCTS FROM THE MANUFACTURE OF GELATINE.

(Copyrighted.)

A good deal of fine bone dust is produced in crushing the bones and horn piths. This dust would be a complete loss if it were put into the acid to be leached, because it would be washed away and inevitably escape into the sewers. It is therefore better to screen the crushed material, thereby separating the fine dust, which is to be boiled with limed glue stock, giving in this manner a good quality of glue, besides giving a full yield, and helping to clarify the hide glue. The tank refuse of this glue stock will be a very good fertilizer, showing 7 per cent. ammonia and 25 per cent. phosphate.

The utilization of the phosphoric acid is another item which, if properly taken care of, helps to reduce the cost of making gelatine. Immense quantities of phosphoric acid are rendered solid by the leaching process. As long as the acid is dissolving bones (active acid) it is used over and over again, but if the acid loses its dissolving power for bones, which occurs only when large quantities of soluble sulphates are present, such as sulphate of magnesia, sulphate of sodium and of ammonia, this acid must be taken out of the process. There are different ways of utilizing this acid.

First—The entire phosphoric acid in form of monocalcium phosphate is evaporated to syrup consistency and used in the manufacture of phosphorus. The evaporation is a difficult process on account of the large quantities of sulphate of calcium present, which forms a hard crust on heating pipes and walls of the kettle, and may thereby stop the concentration entirely.

Second.—The entire phosphoric acid is precipitated with lime as bi-calcium phosphate. This separates and settles easily, and the clear supernatant liquor which contains all soluble salts, as chloride of calcium and sodium, is allowed to run into the sewer. The bi-calcium phosphate (in German called kalk precipitat, or futter kalk), is of a very nice, white color, and can be readily ground into fine powder containing from $\frac{1}{4}$ to $\frac{1}{2}$ per cent. ammonia and 35 to 45 per cent. phosphoric acid, according to the care given to its production. It is a high grade fertilizer, as the entire phosphoric acid is available and soluble in organic acids. If mixed with potash and ammoniates it makes a complete fertilizer of general utility. Bi-calcium phos-

phate in its purest form can be used in the manufacture of baking powder on account of its richness in phosphoric acid. It can also be used in the manufacture of phosphorus, and for this purpose is far better than burned bones, being free of fluoride of calcium and requiring less sulphuric acid to be converted into monocalcium phosphate, giving thus only one-half the quantity of sulphate of lime. Very little attention is given to the manufacture of phosphorus in this country; England still supplying almost exclusively all the phosphorus used in the manufacture of matches.

Third—The acid liquor is moderately concentrated with the acid of waste heat, and the concentrated liquor is mixed into bone meal and tankage before being run through a dryer. This process improves the quality of the fertilizer to a great extent.

A good deal of fat can be recovered in the leaching vats in the manufacture of bones by having the vats skimmed frequently; $\frac{1}{4}$ to $\frac{1}{2}$ per cent. of grease may thus be recovered from bones containing 3 per cent. of grease. Of course, this fat has a very bad odor and contains large quantities of free fatty acid, but compares favorably with No. 2 tallow or with poor bone grease.

By running the waste waters obtained in washing the raw gelatine through catch basins a great deal of phosphoric acid, waste lime and ammoniates can be recovered by having the catch basins cleaned frequently.

SOAP MAKING.

No. 8.

Concerning the change in color which is now apparent in the liquor, and the exact cause of same, chemistry has so far been unable to offer an intelligent explanation. For the chemist or studious operative who discovers a method by means of which this drawback may be avoided, a handsome competency is in store. Undoubtedly this discoloring fluid, being so intimately associated with the mass of material in the pan, when being boiled with same, to a greater or less extent improves the color of the finished product. Close observation, supplemented and sustained by practical experience, has already made plain the fact that it is only an excess of soda which strikes this dye. In this connection an authority observes: "If you take a quantity of rosin by itself and add to it just sufficient caustic soda to saponify it, it looks as clear as crystal and of a beautiful color; but immediately you exceed the quantity, this nasty reddish brown color appears."

It is manifest that the chemical action of the caustic on the resinous acids is imperfectly understood, and that the removal of the drawback referred to would prove a decided improvement in modern soap making.

We will now revert to the technical details involved in the process. As a precautionary measure in the production of a faultless finished product, it is well to permit the contents of the pan to remain over night, after the rosin has been saponified and the pan opened up with salt. It will now be found that the rosin is darkest in color, which circumstance confirms the correctness of the

statement, that the best interests of the manufacturer will be materially advanced by permitting as prolonged a settling period as possible prior to pumping. This facilitates the precipitation of the dark colored fluid to the bottom, whence its almost complete removal by the usual means becomes easy of accomplishment.

The next operation which commands our attention consists in what is technically termed strengthening the batch under treatment, the interpretation of which means that a further degree of saponification must be produced. This essential matter is carried out by boiling the mass in renewed lyes. Much depends upon this operation, with regard to the manner with which it is executed. The modus operandi consists in causing a certain quantity of water to run into the pan in which the boiling mass is undergoing treatment.

The direct result of the admixture of water to the mass in the pan consists in causing the soap to become more compact and smooth, thus "closing" the material, while facilitating its absorption of the lye. At this point the latter is permitted to gradually run in, while the whole is kept boiling simultaneously.

Here the knowledge of the operative is closely tested by the method of procedure which is now pursued. The strength of the preparation is now ascertained by the sense of taste. If found suitable in this respect, salt is again introduced for the purpose of opening up the mass, and after a brief settling period recourse is again made to pumping the accumulated fluid from the bottom.

We have now reached the point where the contents of the pan receives its last boil. The soap is once more opened, but in this instance it is effected by the lye only, salt being withheld. Great care must now be exercised in not adding more lye than the needs of the case warrants, otherwise the entire process will receive a decided setback. In the event of this happening, the batch must be again treated with water for the purpose of softening it down. The skilled operative, in order to insure the most perfect saponification, is careful to allow the batch intervals of repose throughout the process, while also introducing an additional application of steam, which is effected in the usual manner by blowing through. These latter operations must be carried out with a degree of precision which will not permit of a false step, otherwise the consequences will be most undesirable. One of the defects which will be subsequently apparent, the direct result of insufficient saponification, consists of a shortage in the turn out of soap, while softness, too, will also be apparent. These are grave drawbacks, and for their avoidance a rigid adherence to the principles here laid down becomes absolutely essential.

At this point the pan is now permitted to rest over night, when the waste liquor is thoroughly pumped off and the material is in readiness for finishing.

The latter operation is simple, and is effected by adding water to the preparation, which has the effect of closing the substances, as before described.

In the leading factories abroad the soap is

THE OLD STORY.



Common Pail with hoops off.



Cable Pail with hoops that can't come off.

WOODEN-WARE THAT CANNOT FALL TO PIECES.

LARD PAILS and TUBS

ALL SIZES.

Cable and Common Hoop, Plain and Hinge Covers.

MANN BROS. 6 WABASH AVE. CHICAGO, ILL.

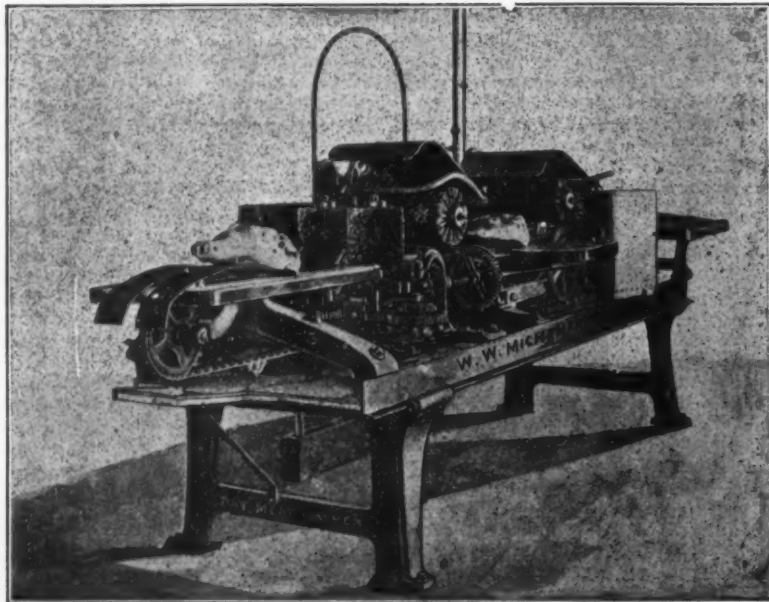
Received Highest Award at World's Fair, Chicago, 1894.

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W. W. MICHENER'S

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**Patent Automatic
Meat Washer.**



CAPACITY ONE CAR LOAD (1,500 pcs.) PER HOUR.
REQUIRES BUT TWO MEN TO RUN IT.

WILL WASH WITHOUT ADJUSTMENT:

HAMS, BELLIES, SHOULDERS,
CALIFORNIA HAMS,
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ADVANTAGES:

THOROUGHNESS, SPEED,
EVEN TEMPERATURE OF WATER,
SIMPLICITY, DURABILITY,
GENERAL ECONOMY.

This machine is built for service, will cleanse thoroughly any size of the several cuts of meat mentioned above **WITHOUT ADJUSTMENT**, and will prove invaluable to Packers and Smokers of Meats.

Machine can be seen in operation at:

SWIFT & CO., Chicago, Ill.

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PRESS

CYLINDER SUSPENDED FROM THE CEILING
BY ADJUSTABLE RING. THIS GIVES AD-
JUSTMENT FOR LARGE AND SMALL BOXES.
PISTON HAS AMPLE STROKE WHICH WITH
THE ADJUSTING RING MAKES IT VERY CON-
VENIENT OF OPERATION AND ECONOMICAL
IN THE USE OF STEAM OR AIR.

SIMPLE TO OPERATE.

RECOMMENDED AND USED BY

ARMOUR & CO., Chicago and Kansas City.

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THOMAS J. LIPTON COMPANY, Chicago.

The W. W. SPRAGUE CO.
CHICAGO, ILL.

TECHNICAL.

now maintained boiling for an additional two hours, whether with fire heat or open steam. In this connection it is opportune to observe that in old-fashioned factories where the application of heat direct by fire is still maintained, more water is needed in the finishing operation, for the reason that in the case of the open steam, when this latter is used, condensation ensues, which, of course, adds to the amount of water in the pan and continuously softening the soap. A reliable indication concerning the question of whether the operations to this point have been adequately executed will be made palpable by the aspect of the preparation in the pan.

During the finishing operation, if everything has been executed in the proper manner, the mass will swell and rise considerably in the pan. A more prolonged period of repose now becomes essential. Three or four days rest is now in order, after which the material is transferred to the crutcher. This is effected prior to the cleansing operation. The question of climatic or atmospheric conditions must now be taken into consideration, as temperature exercises a marked influence on character of the resultant product.

(To be Continued.)

Welch, Holme & Clark Co.

382 WEST STREET,
NEW YORK.

HEADQUARTERS FOR...

SOAP MATERIALS

CAUSTIC SODA, SAL SODA, SODA ASH, COCA-
NUT OIL, PALM OIL, OLIVE OIL FOOTS,
ROSIN, TALLOW, GREASE, &c., &c.

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Analysis of Soap,
Oils, Fats and Tallows,
Our Specialty.

THE NATIONAL PROVISIONER,

ANALYTICAL LABORATORY,

284 Pearl St., New York.

HANDLING OF ENGLISH MEATS FROM LIVE HOGS TO PACK- ING.

No. 2.

The process of curing and packing the three foregoing cuts is much the same. In summer time these meats should be "turned" once, say, in from eight to twelve days after first bulking; in winter time this is not necessary. Care should be taken when salting and bulking the first time to rub the salt well into the "pockets" of the two latter cuts, where the blade and leg bone has been removed. In the first place a mixture of granulated boracic acid and granulated saltpeter, equal parts, should be well shaken all over the side and into "pocket," into which a stick may be inserted so as to reach every part—after which cover the side lightly with any good salt and slightly rub in. All these meats should be bulked in averages and as tight as possible, so that the bulk may be one solid square, excluding all air possible. The sides of bulk may be covered with salt sacks and the top with light clears or any other side meats at hand—which prevents the top layer turning black, which sides may in packing become mixed with bright sides, with a very desirable effect on the whole. It is not always necessary to use anything but salt in rebulking, if the color is satisfactory. Bulking meats properly is as necessary as trimming properly, if uniformity, color, minimum shrinkage and storage room is desired. The height of bulk is optional, the higher the better in second salt. In packing the same rule should be observed as in bulking—using boxes into which the various sizes fit tightly, leaving as little air space as possible. Good lumber and well made boxes are the cheapest by far, figuring shrinkage alone, to say nothing of breakages, etc. Pack all into a box that it will possibly contain and the box press force down (with which end in view, obtain press with largest steam or air cylinder, and use cemented nails in making boxes, and also in nailing on lids). Not only do you, by packing so, preserve color, prevent shrinkage, etc., but gain in the course of a year an incredible amount in freight, boxes, nails, straps, borax, etc. Then, again, the meats come out on the other side appearing 20 per cent. better all round. There is altogether too much borax used in packing—two-thirds of that used in many instances being ample. As we have often and often repeated—wipe the meats as dry as possible before passing through borax box, if dry salt, and if sweet pickled, drain forty-eight hours, skin up, and afterward wipe well. A scraper on the skin side is preferable to cloths every time. Borax is worth approximately 6c. per lb, hence the necessity of taking cognizance of the use and abuse thereof. One and one-half pounds per 100 lb of meat is amply sufficient. It is not necessary to sprinkle a handful in the bottom of the box and another on the top—Simply a waste. Speaking about borax, we may add that the finest powdered is the best in every respect, and the fresher ground the better, also, as borax has a tendency to absorb moisture and thus become caked, consequently causing some trouble and expense to repowder. Borax should be stored in a dry place, that is, a dry atmosphere—not heated, however—so as to keep it as nearly as possible in the same condition as when passed through the mill.

(To be Continued.)

BEEF SLAUGHTERING AND HANDLING OF PRODUCTS.

No. 4.

CANNERS CONTINUED.

In previous articles we omitted to mention the fact that slaughter houses should be so arranged that the bleeding bed is independent of the siding bed, so that nothing can get thereon, except blood. This bed should have a good fall to the gutter which carries the blood to the cooking vat. The siding bed should be eight inches above the level of the bleeding bed, and have a fall to the center of the slaughter house, which insures thorough drainage and is easily kept clean. Immediately upon finishing killing operations the blood gutter should be cleaned out into the cooking vat, in which is a perforated steam pipe, and steam turned on at once. When sufficiently cooked (which can be determined by squeezing a handful of stock, the water from which should be colorless), pass at once to the dryer, either pressed or not, as most convenient. Never allow decomposition to set in in any kind of tankage stock, as a loss of ammonia and an undesirable gain in stench is the result if neglected. In regard to tankage, every particle of grease should be eliminated by steam (boiling and skimming) and pressure, as such matter does not in the least degree add to the value of the finished article. Care should also be taken to handle dried material properly, as allowing it to heat in bulk lessens the percentage of ammonia.

CURING AND STORING TONGUES.

After they have been hung in the chill room twenty-four hours they are ready to pack in barrels or tierces at 210 lb and 315 lb respectively, and not rubbed in salt or any other mixture, such being added afterward. The idea of packing "dry" is to prevent their sticking together, and thus retarding the action of the brine on such parts. To each 100 lb of tongues use 4 ozs. of saltpeter, 8 ozs. of sugar, 6 ozs. of any good preservative and fill the package with 70° pickle made up of Ashton salt, which probably imparts a finer flavor than any other known salt. Be sure the packages are tight and full, and store at a temperature of 40° to 42° F., and tongues will be ready to smoke in twenty-five days.

CURING BEEF HAMS AND MEATS FOR CANNING.—Prior to packing (where beef extract is made) such meats may be "leached" for from twelve to fourteen hours in cold water (using ice if necessary); this will not only furnish material for the beef extract department, but will improve the beef and insure cure. This "leach water" yields a surprising percentage of finished extract, which article, by the way, is now in greater demand than ever. The canning meats are cut into small pieces and placed in vats having a perforated false bottom four inches deep with two and one-half inch plug hole there and through bottom, so that the water may be run to the receiving vat, from thence to be pumped to extract department. The meats should be agitated frequently while "leaching," and may be subjected to slight pressure while draining prior to being packed in barrels of 200 lb each, or thereabouts, using to each barrel 12 ozs. saltpeter, 2 lb sugar and 12 ozs. boric acid, after which fill with 70° pickle, which will turn out beef hame in fifty days for smoke and canning meats in ten days ready for cooking, the soups from which department, as well as pickles from cellar, may also be pumped to extract department.

(To be Continued.)

General Packing House Supplies, Machinery and Fixtures.

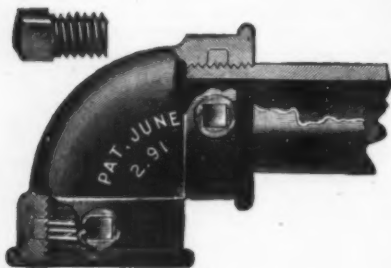
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402-36 La Salle Street, CHICAGO, ILL.

Bungs Vents, Plugs and Skewers, Lubricating Oils and Boiler Compounds, Grano-Crystal Salt 98 per cent. Western Agent for the Cummer Dryer—The most economical dryer on the market. YOU CAN SAVE AT LEAST FIVE PER CENT. FIGURING WITH ME ON ABOVE.

Meat Choppers, Sausage, Stuffers and Grinders, Tanking Outfits, Filters, Oil and Lard Presses and Kettles, Elevator Hoists, Cooling Cylinders, Agitators, Fat Washers, Hog and Beef Travelers, Hangers and Switches, Waxpaper and Hamper, Fancy Lard, Ash Butter Tubs and Cooperage, Fullers Earth, Anhydrous Ammonia Bags, Presscloth, Burials, Chrome Yellow and Glue.

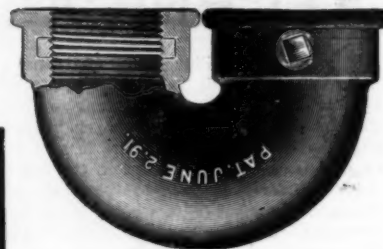
FOR ICE & REFRIGERATING MACHINES
NEVER LEAK.
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FITTINGS

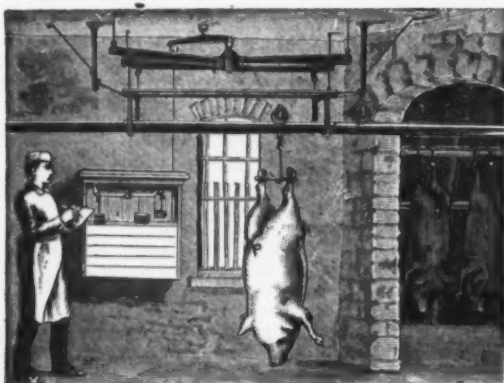
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MALLEABLE IRON

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IF YOU ARE IN THE MARKET FOR SCALES,
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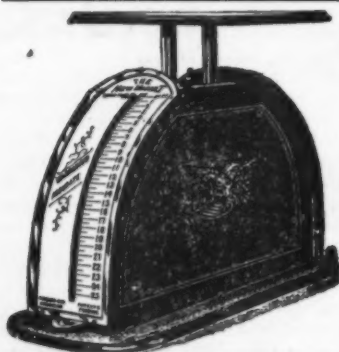
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HIGH GRADE SCALES OF EVERY DESCRIPTION.

PERFECT SATISFACTION GUARANTEED.

Send for Price List. Free on Application.

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SCALES OF EVERY DESCRIPTION
 FINISHED IN NICKEL, JAPAN
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Best Material, Finest Workmanship, Lowest Prices.

PACKERS AND BUTCHERS'
 SCALES A SPECIALTY.

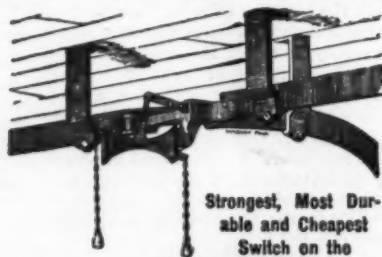
WRITE FOR DESCRIPTIVE CATALOGUE
 AND PRICES.



HEADQUARTERS FOR TRACKING.

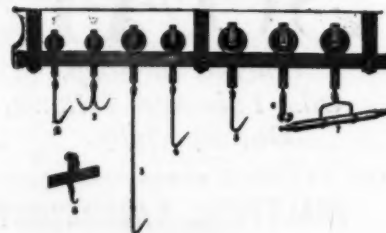


Get our Prices
 on Clamp Belt
 Hangers,
 280,000 in use.



Strongest, Most Durable
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 Switch on the
 Market.

8,000 SWITCHES USED BY LEADING PACKERS.



400,000 MOYER'S ROLLERS IN USE.

SEND FOR PRICES.
 WE CANNOT BE UNDERSOLD.

J. W. MOYER, 2217 NORTH 11th STREET,
 PHILADELPHIA, PA.

WANT AND FOR SALE ADS, can be found on PAGE 46.

TECHNICAL.

ANSWERS TO CORRESPONDENTS.

We gladly and as promptly as possible answer all reasonable questions in this column sent to us by our SUBSCRIBERS OR ADVERTISERS.

Answers desired by mail should be accompanied by a stamped, addressed envelope.

Persons desiring not to be known as making an inquiry should add a nom de plume to their questions. By so doing they will avoid identification in this column. The correct name and address should, however, for the publisher's satisfaction, accompany each request for information.

Wisconsin.—Spent bark after being used for tanning has only value as a fuel or a fertilizer; it contains about 15 per cent. of ash. The analysis of spent tanning liquor requiring a good deal of preparatory work, it is obvious that for one single analysis we cannot make as favorable terms as for the party mentioned, from whom we are getting this kind of tests regularly.

James D. P.—Oleates are combinations of oleic acid with a metal base or an alkaloid; they are usually obtained by decomposing pure castile soap with a solution of a metal salt; thus oleate of mercury is made with chloride of mercury, oleate of zinc with sulphate of zinc; the oleate of alkaloids, f. i., oleate of morphine, oleate of strychnine, are produced by double decomposition with a corresponding alkaloid salt. Ointments are mere mechanical mixtures of a fatty base with any drug; in time the fat will turn rancid and the liberated oleic acid will either combine with the base or remain free, causing the irritating action of some ointments. Oleates are more readily absorbed than ointments, and are less subject to decomposition.

Reardon.—(1) No ice machine oil contains

animal or vegetable oil to our knowledge, nor does it seem possible to manufacture ice machine oil from any other source but petroleum products. The absence of fluorescence is no sign of adulteration, for it is easy to remove this sometimes objectionable quality by simple means. (2) A mixture of graphite and oil is said to be superior as a lubricant for a cylinder to even the best sperm oil; to select a perfectly reliable material you should either buy on guaranteed analysis from a reputable manufacturer or consult an expert.

Williams, Ogdensburg.—Chicken feed is nothing but dried meat scraps, containing about 4 per cent. of moisture and about 20 per cent. of fat; a small amount of steamed bones are a valuable addition.

Butcher, Middletown.—The yield of casings cleaned, cured and free from salt is about $\frac{1}{4}$ lb from each hog; the yield of tankage and blood is about 8 lb. You will find full information about these subjects in our book, as well as the best methods of curing.

Riverside.—No, we do not believe it; it is an often disproved fallacy that pure water and pure steam obtained therefrom cause corrosion; in all such cases the presence of some other constituent has always been proven. Water and steam will corrode glass by dissolving the soluble alkali—silicate of the glass, but in ordinary iron it has nothing to act upon. All those theories about the avidity of pure water of saturating itself with something show but lack of all chemical knowledge. We have made numerous analyses of such absolutely pure waters that formed no scale, contained no lime or magnesia, no gypsum, and therefore were pronounced as excellent, and yet quickly ate the boiler iron and all connections. In each and every case we have found the trouble to be due to one of four causes. The water was very often laden with air and carbonic acid, which

at that high pressure acted upon the steam, liberating free oxygen and forming black oxide of iron, which in connection with the iron and in presence of moisture formed an electric battery, the current causing quick destruction of the iron. First try whether you cannot get electric sparks from your steam. Proper means having been adopted to carry off this electricity, the corrosion ceased. While the presence of air and carbonic acid is necessary to generate electricity, the air will do no harm in calcareous water.

Chester O. T.—Without analysis of the water we can give you no remedy to remove scale. A remedy that will act in each and every case is an impossibility. Potatoes, tanner's bark, flour and all such stuff does more harm than good; the water should enter the boiler already purified, and not be treated in the boiler itself.

Brutus.—We also have heard of "bread oil." It is said to be used by bakers to coat bread with and keep it from sticking together. Samples examined in the Government Laboratory, in Hamburg, Germany, were found to consist of heavy coal oil. This, of course, causes indisposition and often serious sickness, as the oil does not completely volatilize; the greater part of it permeates the crust, forming a combination with the gluten. We do not know whether the stuff is used in this country; still there is no end to the ingenuity of our coal oil magnates.

Soap Maker.—Soaps for woolen mills should be perfectly neutral, as dry, free acid or alkali is sufficient to destroy the color of the fabric and to also injuriously affect the elasticity of the fiber. The same rule applies to soaps used in the paper business. Some woolen and paper mills prefer to make their own soaps, rather than trust to the uncertain products of the trade.



WE MAKE THREE
SIZES OF
CRUSHERS.

A FULL LINE OF
Crushers and Grinders
AND
Attrition Mills
FOR FERTILIZER AND
OTHER MATERIALS.
WRITE US.

THE SCIENTIFIC BONE AND SKULL CRUSHER

A Very Strong and Powerful Machine.

Will crush all sizes and conditions of bones, including skulls, whether they are raw, dried or steamed, doing the work rapidly and well, from 3 to 5 tons per hour.

**The Largest Concerns in the country are
using our Crushers and Grinders.**

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**THE FOOS MFG. CO.,
SPRINGFIELD, OHIO.**



WM. R. PERRIN & CO.

CHICAGO,
ARCHITECTS
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OF
PACKING
HOUSES.

J. G. GLOVER, Architect.



J. G. GLOVER, ARCHITECT
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186 Remsen St., BROOKLYN, N. Y.

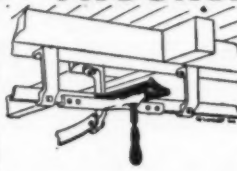
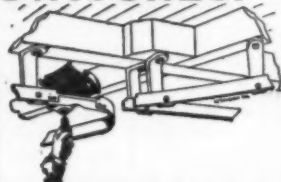
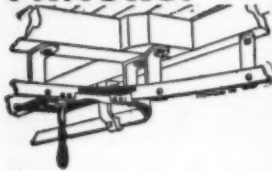
Refrigerated Buildings
A SPECIALTY.

PLANS AND
SPECIFICATIONS

Furnished in shape to obtain
competitive bids, thus saving
time and money.

Correspondence Invited.

TRACKS. ~ SWITCHES. ~ TRUCKS.



CORRESPONDENCE SOLICITED.
REFER TO ALL FORMER CUSTOMERS.

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Morse, Williams & Co.

MAKERS OF...
PASSENGER AND FREIGHT

ELEVATORS

OF EVERY DESCRIPTION.

Works: Frankford Ave., Willey
and Shackamaxon Sts.

PHILADELPHIA.

OFFICES,

108 Liberty Street, New York.

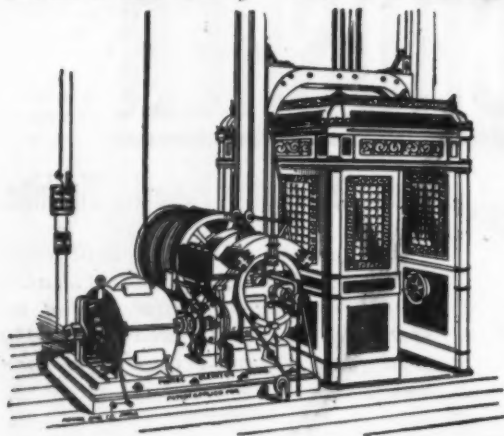
82 Church Street, New Haven.

19 Pearl Street, Boston.

4 East Lexington St., Baltimore.

413 Fourth Avenue, Pittsburg.

426 Spruce Street, Scranton.



CIMETER BLADE STEAK KNIFE.

Per Doz.

No. 010—10 inch, - \$9.60

No. 012—12 inch, - 15.00

No. 014—14 inch, - 21.00

No. 016—16 inch, - 27.00

We will send one or more of these Steak Knives to any Marketman or Butcher in the United States or Canada, Express prepaid, on receipt of list price. SEND FOR CATALOGUE FREE.

KNIVES, CLEAVERS AND STEELS.

CUTLERS TO THE AMERICAN BUTCHERS.

NICHOLS BROS., Greenfield, Mass.



MINERAL WOOL

Best and Cheapest
Insulator for

COLD STORAGE

—AND—

ICE HOUSES.

Samples and Circulars Free.

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STEVENSON'S

Door

FASTENS
AND TIGHTENS
AUTOMATICALLY

A PERFECT SEAL AT
BOTTOM, TOP AND
CORNERS. WHERE OTHERS
ALWAYS FAIL.
CANNOT STICK. LEAK
NOT WEAR OUT.

WORKS FROM EITHER
SIDE AND GIVES CLEAR
DOOR-WAY. INCLUDES
LOCK.

STEVENSON CO., LTD.
BRIDGEMAN BUILDING
805 TO 100 WEST THIRD STREET
CHESTER, Pa.

THE ONLY REALLY AIR-TIGHT DOOR MADE.

Aside from all its other merits, its easy opening and
closing is enough and will save its cost in a few weeks in
any busy meat market or storage house.

Write for Circular with Diagrams and Photo-Illustration.

Refrigerating Machine Paint



We guarantee this paint to preserve the cooling pipes,
coils, etc. absolutely against rusting.

HIGHLY RECOMMENDED. USE IT
AND SAVE BIG MONEY.

ERNECKE & SALMSTEIN,

300 South Clinton Street, Chicago.

SEE COUPON ON PAGE 27.

INDEX TO ADVERTISEMENTS ON PAGE THREE

PACKING HOUSE NOTES.

Manufacturers of machinery and fixtures interested in these notes, should also consult the items under Ice and Refrigeration, and other trade news columns in this paper.

* Jacob Bill, a pork butcher, of San Francisco, Cal., worth \$75,000, committed suicide recently by hanging.

* E. Longworth, a traveling salesman for Armour & Co., died suddenly recently of heart failure.

* The Kley Engineering Co. have moved from 556 to 231 West Forty-second street, New York.

* B. & M. Rattenbury, of Charlottetown, P. E. I., are about making considerable improvements, and will erect a hog, cattle and sheep packing house.

* The slaughter house of William Born, with all its outbuildings, at Emporia, Kan., has been destroyed by fire. Loss, \$2,500; insurance, \$500.

* Interviews with Mr. P. D. Armour, Michael Cudahy and other leading packers brought out the fact that none of them intends to cut the wages of their men.

* The butchers of Sharon, Hubbard and Youngstown, O., will be entertained by Armour & Co., of the latter place on Aug. 12. An interesting programme has been arranged for the occasion, the main feature of which will be a barbecue.

* T. J. Hickey, who has represented Armour & Co. for three years at Meriden, Conn., has been transferred to New York, and will be with General Eastern Manager Connors. He will be succeeded by L. E. Ogden, of Chicago.

* Some of the Wyoming cattle companies are going into the sheep business. W. E. Guthrie, of the Guthrie Ocamp Cattle Co., has purchased 10,000 ewes and 4,000 wethers for his company. They will be trailed to Wyoming.

* Armour & Co. are looking around New Bedford, Mass., for a site whereon to erect a cooler. It is possible that the building will be located on North Front street, formerly owned by David Duff & Son, which is now held by S. A. Brownell, the company's local agent.

* The "Inter-Ocean," Chicago, says: "The Canadian syndicate pork is said to have been bought from \$11 down to \$6.50, and part of it sold out. There have been various estimates on the quantity held, but the impression of the trade here is that it was never over 100,000 barrels, and has shown a loss almost from the start."

* The differences between the seventeen pork butchers employed at Fowler's packing house, Kansas City, and the company were amicably settled, and there will be no strike. The company withdrew its order cutting the working time from forty-five hours to thirty-two hours a week, and will allow the old schedule to stand.

* There was an excited and higher market in Chicago on Tuesday. A story that the September option in this commodity was likely to experience a squeeze at the hands of Montreal holders, who are heavily long on that month, had an alarming effect on the minds of Chicago shorts, and September pork opened at \$6.40, 5c. higher than it closed Monday, advancing with very little opposition to \$7.25, where it closed, 90c. higher than the day before.

* The Chattanooga "News" says: "There is some quiet talk going on among local capitalists of a beef canning and pork packing establishment. The proximity of Chattanooga to Middle Tennessee—the greatest stock country in the world—has brought them to the belief that Chattanooga might just as well can her own beef and pack her own pork as Kansas City or Cincinnati, and thus retain a large amount of money that every year drifts away from here for those products."

* George C. Broderick and others have filed a complaint in the District Court, Butte, Mont., against William R. Benham and Joseph Broderick, doing business as the Union Meat Co. The complaint states that on or about July 18, 1896, the defendants became indebted to plaintiffs in the sum of \$1,863.02, as a balance on account for goods sold and delivered. Judgment for this amount and costs are asked for in the complaint. An attachment was issued on the stock of the Union Meat Co. and the place is now in the hands of Sheriff Reynolds.

* On his way to his home in Leeds, England, William H. Brown, son of wealthy English parents, died in Kansas City of consumption. For the past year he has been in Colorado for his health, and being informed by physicians that his case was hopeless, had started back to England to die among relatives, but the dread disease was too far advanced to be stayed. Mr. Brown has been a Kansas Cityan for two years prior to going to Colorado. He was well known there, where he was connected with Swift & Co. and with Fowler & Co. as agent.

* W. H. Newman, pork packer, of Evansville, Ind., is dead. He began business for himself in 1873, establishing a grocery adjoining the homestead. This venture proved very successful. A few years after he entered the pork packing business in a small way. This business was conducted in the rear of the grocery. It developed into a good sized enterprise. In 1880 the firm of Newman Bros., pork packers, was organized. The grocery was closed and the packing plant was removed to the buildings 205, 207 and 209 Third avenue, which were especially constructed for the business. About two years ago Mr. Newman retired from active business. The packing business has since been conducted by his brothers, Samuel G. and Benjamin Newman.

* The Silberhorn packing house plant, 301x 398 feet, with all the buildings and implements, at the southeast corner of Packers'

avenue and Forty-fifth street, Chicago, has now been transferred by Henry C. F. Zeiss to the Boyd-Lunham Packing Co. for \$140,000, the same amount paid by the present grantor to the W. H. Silberhorn Co. about a month ago, as noted in their columns. Mr. Zeiss is the junior and resident partner of the Boyd-Lunham Co., which is one of the oldest in its line in England. The firm has been doing business in the yards at Chicago for a number of years, but has always leased houses, recently in the Hatley plant. The purchase of the Silberhorn plant was made because the terms are very advantageous. The principal house of the plant is only three or four years old, and consequently equipped with modern appliances.

* The Omaha "Bee" says: "It has been the general impression at the different live stock markets that light hogs are only temporarily in fashion, and that the heavy hog will have another turn soon. Authorities in the provision trade now say that there is no possible chance that heavy hogs will be in favor for a very long time, if ever. This view is based upon the requirements of the consumers, and the retail and export trade. Formerly a packing hog was heavy at 250 to 400 lb, now packing hogs are heavy at 220 or 240 lb. Packers get all the lard they can possibly handle without buying a single lard hog. The best marketable weight now is about 150 lb, and the best all-round hog does not exceed 225 lb, although that weight is too heavy to-day to sell well. Farmers who now make their hogs too heavy to suit the buyers must expect to get low prices, as the light weights bring the most money at any of the packing centers to-day."

* F. H. Mann has begun suit in the Common Pleas Court, Kansas City, against the Armour Packing Co., for \$5,100 damages. Mann was arrested last October on the charge of embezzling \$100 from that company. In his suit he makes Superintendent George W. Tourtellot a party with the packing company. He asks for the above amount on the ground of false imprisonment. He states that the company caused his arrest, and after he was kept in jail five days the company had the case dismissed. Mann was in the employ of the Armour Packing Co. in the poultry department. Last fall the Armour Co. claimed that Mann and another employé, in collusion with breeders of chickens, defrauded it out of a large amount of money. It was claimed that when the breeders sold the chickens that these men certified that their weight was in excess of what it really was. The company claimed that in this way they were forced to pay for more poultry than they bought. It also claimed that the breeders and the men divided the money thus obtained. Mann, in his petition, claims that there was no ground for this criminal action, and for that reason thinks he is entitled to the above sum as damages.

* Now that the Union Stock Yards Co. has completed its new sheep barns and is prepared to dip as many sheep as may be required, the feeders of wool producers can rest assured that there will be no danger of any disease getting into their flocks caused by the purchase of sheep on the Omaha market. Large vats have been put in and the company has arranged to have all sheep dipped in a liquid that will kill scab or other diseases of the skin without injury to the wool or animal. The government requires that all sheep be thus dipped before they are taken into the country if there is any trace of scab or skin disease, or if they come from a country where it existed. Chief Government Inspector Don C. Dyer, of the Bureau of Animal Industry, says the department at this place is in excellent condition. That there is no complaint from any source and that the department is in better shape, if possible, than ever to do

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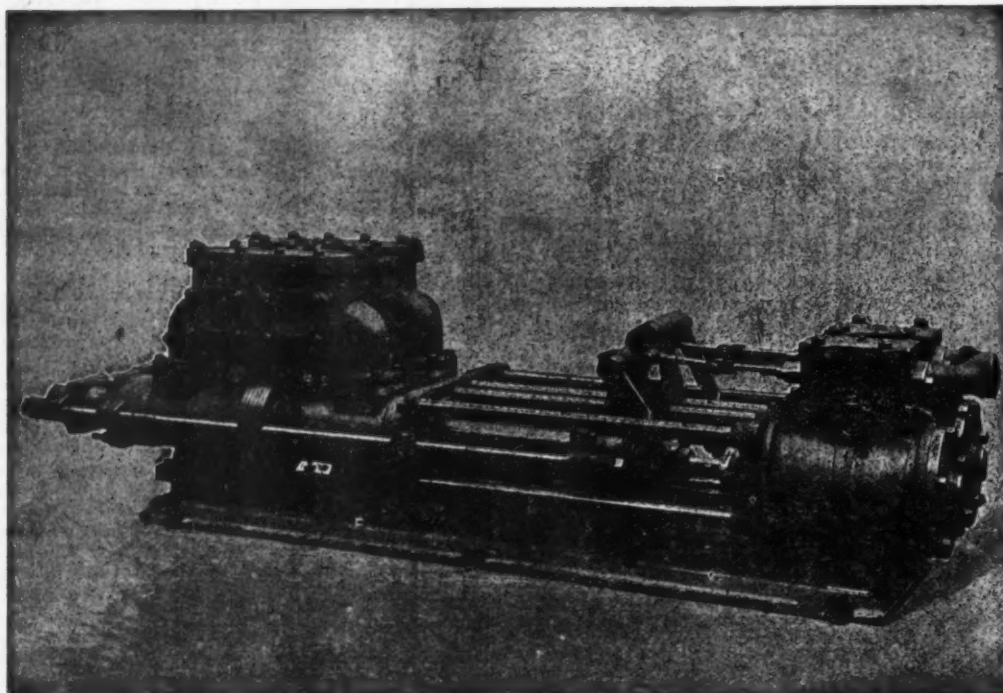
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efficient work. He was asked how the condition of live stock inspected this year would compare with the stock one year ago. He stated that there is 75 per cent. less diseased animals of all kinds found now than one year ago. This, he says, is largely due to the strictness with which the law of quarantine of diseased stock is enforced by the government. Speaking of the export business particularly dressed hogs, he said that the orders were on the increase—in fact, the microscopical department was running full force and had a month's work ahead, with indication for further orders from the packing houses.—Omaha World-Herald.

* The Philadelphia Board of Health has passed the following resolutions concerning the pork packing establishment of Tenbrook & Brother, in that city: "Resolved, That the treatment of offal incident to the slaughtering of hogs at the establishment of Messrs. Tenbrook & Brother, Twelfth street, east side, near Columbia avenue, on account of the offensive odors resulting therefrom, be and the same is hereby declared a nuisance, prejudicial to public health, and that the proprietors of said establishment are hereby notified to discontinue the process from the 1st day of May until the 1st day of October, in each and every year, and to remove at the close of slaughtering, immediately, all offal and waste material in properly constructed vehicles, as provided for by regulation, and to keep the premises always in a clean condition. On failure to comply with this order of the board the Health Officer be and is hereby directed to close the establishment so far as the processes above named are concerned, in due legal form." The report of the committee appointed to investigate the matter reads: "This establishment is located in a neighborhood where there are a number of breweries and manufacturing establishments and also a large number of houses. A school house is located directly opposite, on Twelfth street. The buildings are not modern in their construction, though equipped with apparatus of good design. The premises are kept in a fairly clean condition. Hogs to a considerable number are slaughtered at this place several days in the week. There does not appear to be any local nuisance connected with the slaughtering of hogs, as the floor is asphalted and an abundance of water is used, and the process is quickly performed. Whatever nuisance there is connected with this business appertains to the disposal of offal and the trying of lard. While we give the proprietors of this establishment credit for their endeavors to conduct the business in as clean and inoffensive manner as possible, it must be admitted that the location is not one suited for the conduct of such a business without prejudice to the comfort, and, to some extent, to the

health of the surrounding residents. And we believe it is necessary to interdict, absolutely, the treatment of all offal at that location during the summer months, if not altogether. It is just to state that there are other odors in this neighborhood caused by the various breweries, particularly from the waste malt; also from manufacturing establishments, which give off the odor of linseed oil; but these odors are less nauseating and disagreeable."

A PUBLIC ABATTOIR FOR WASHINGTON D. C.

Washington, D. C., Aug. 4, 1896.—Among the municipal improvements under consideration by the commissioners, and warmly advocated by Dr. Woodward, of the Health Office, is the establishment and support of a municipal abattoir, or slaughter house, similar to those in Paris and other large cities. At the present time the District butchers are governed by the old law which directs that they shall not keep animals intended for slaughter within seventy-five feet of any dwelling house without the consent of the owner and occupant of the dwelling. There is now a model private abattoir at Benning, where some of the butchers slaughter their stock under private terms with the proprietors. But the large majority for some reason object to slaughtering at the Benning house.

In the last report of the Health Office mention is made of this objection, and two reasons advanced as to its cause, one being that possibly there is objection to the terms, and the other that the butchers do not like the idea of slaughtering in a house controlled by men in the same business. Dr. Woodward advocated a municipal abattoir where all the butchers could have the same slaughtering privileges. Some time ago a bill was under consideration to compel all Washington butchers to slaughter at the Benning abattoir, "but," said Dr. Woodward, "that would be

granting a monopoly to the Benning concern. I believe in the establishment of a general municipal abattoir, because it will be advantageous to the butchers themselves, and, again, the inspection of meats would be greatly facilitated, as in the abattoir all live stock could be inspected prior to slaughter and needless cruelty in the slaughter of animals could also be prevented."

The suggestion has been made that an abattoir be established similar to the one in Baltimore, where all the butchers hold stock in the concern, and a city inspector has it under his immediate supervision. At the Benning abattoir a butcher pays to the company a small cash fee, and in addition grants them all the hides and refuse fat. In the Baltimore abattoir this material is sold and the profits reckoned in the gain of the abattoir company and divided equally among the butchers holding stock. There are, however, in Washington some butchers who, under no circumstances, would desire a municipal abattoir. A number of the butchers have excellently arranged slaughter houses of their own. Loeffler's, on the Seventh street road, is a model private abattoir, embodying all the cold storage arrangements necessary. He, for one, could not be expected to enter into an agreement for a municipal abattoir, or if one was established, be expected to abandon his own for the use of the new one. Dr. Woodward said that he had no knowledge that the commissioners had under consideration his recommendation. It would take a good deal of money for the proper construction of an abattoir, and he had not really heard of the idea since he embodied it in his report. "It would be greatly for the benefit of the residents of the District," he added, "and consumers would get better meat."

SEE COUPON ON PAGE 27.

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ICE AND REFRIGERATION.

Those interested in this subject should not forget to look also at Packers' and Slaughterers' Notes, and other trade news columns in this paper.

—The ice machine at Tempe, Ariz., broke down recently.

—The new cold storage warehouse at Rutland, Vt., will shortly be finished.

—Smith Brothers, of Pine City, Wash., are busily engaged at work on their cold storage and packing house building.

—Simon Friese, the butcher, at Vina, Cal., is making arrangements to put in a \$1,700 ice plant there.

—Messrs. Miller & Hart, Twenty-fourth and LaSalle streets, Chicago, are in the market for an ice machine of about 25 tons capacity.

—A cold storage building will be erected on Oak street, Seneca Falls, N. Y., adjacent to the New York Central tracks, by C. L. Story. It will be 54 feet long and 40 feet in width, with two stories and a cellar.

—Twenty-five thousand dollars will be spent by the Dallas (Tex.) Dressed Beef and Packing Co. on cold storage improvements, instead of \$2,500, as previously mentioned in this column.

—John Zobrist, of Hanford, Cal., is awaiting the arrival of a small engine, before throwing open his cold storage invention to the public for investigation. With hand power he has reduced the temperature of a room from 100° to less than 50°.

—D. B. Hawes and R. H. Hawes, of Springfield, Mass., have been granted a patent for an electric light for cold storage rooms. The lights are so arranged that when the handle of the door of the room is turned to open it they are turned on, and they are put out automatically when the door is closed.

—The Centralia brewery and ice plant, two miles from the city of Centralia, Ill., has been destroyed by fire. The estimated value of the plant was \$20,000; insurance, \$7,000. The Co. own and operates one of the largest and under the management of J. Himple, of that city.

—Within six weeks or two months there will be in readiness on Van Rensselaer Island, near Schenectady, N. Y., an ice manufactory. For some time P. J. McArdle, M. Freeman and Edward White, of Albany, have been contemplating the organization of a company for this purpose. Their efforts have been successful, they having secured the formation of a stock company with a capital of \$50,000. The most of this amount has been subscribed, and operations will be begun within a short time. The company will be incorporated at an early day. The company has purchased the five-story brick building formerly occupied by the Jagger Iron Co.

—The cold storage of perishable foods, though comparatively new in Philadelphia, is gaining rapidly in the estimation of those who know the merits of this important process of arresting decay. In the year 1892 an important forward step was taken in the cold storage business, which increased in volume by at least half a million cubic feet. The business is known and appreciated by market men, who are obliged to hold until sold large quantities of butter, eggs, cheese, vegetables and fruits. The cold storage warehouses are situated near the markets and are of ready access to the railroads, and not only get a large amount of business in Philadelphia, but from the surrounding country for miles. There are instances in the history of the Philadelphia cold storage business where eggs have been held for ten months and a half at a cost of 2c. per dozen and sold at 30c. per dozen at the end of that time. The plants are as complete as any in the country.—Philadelphia Press.

—The Butchers' Ice Company, of Cleveland, O., through its president, William Seager, and secretary, Samuel E. Schuer, has filed a deed of assignment. This action was decided on at a meeting of the company's board of directors, held recently. The liabilities are \$20,000, and the assets are \$10,000. Samuel E. Schuer was appointed assignee, and his bond is \$10,000. The Butchers' Ice Co. owns and operates on the largest and finest equipped plants for the manufacture of

(Continued on page 33.)

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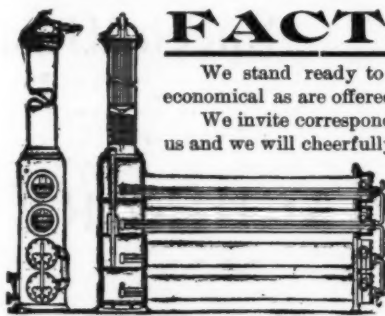
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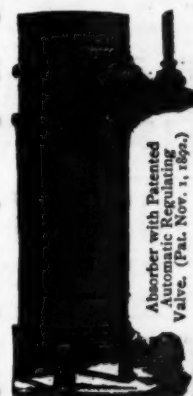
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RECENT PATENTS AND TRADE-NOTES.

PATENTS.

564,651—Can filler for artificial ice plants, Louis Schimke, Massillon, O. 564,660—Refrigerator car, Joseph Thomas and Jacob M. Truby, Starke, Fla. 564,715—Filter press, Bernard Remmers, Brooklyn, N. Y. 564,717—Electrical soap, Herbert E. Rider, New York, N. Y., assignor of four-fifths to Aaron Allen Hand, Lawrence and John V. Lamarche-Brooklyn, N. Y. 564,719—Refrigerator, Wilhelm A. H. Schoenfeld, Weissensee, Germany. 564,738—Cash register and indicator, Joseph P. Cleal, Dayton, O., assignor to the National Cash Register Co., same place. 564,764—Combined ice chest and grate, Lawson O. Read, Chattanooga, Tenn. 564,776—Filter, Junius A. Bowden, Detroit, Mich. 564,784—Process

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CHICAGO.

BEWARE OF INFRINGEMENTS.

of making saccharin, Constantin, Fahlberg, Fahlberg, Salöke-Westerhusen, Germany. 564,835—Fluorescent soap, Sigmund Neumann, Buda-Pesth, Austria-Hungary. 564,913—Meat block and chopping bowl, David H. Brannen, Fort Scott, Kan. 565,082—Machine form wrapping soap, etc., Michael Kirschner, Philadelphia, Pa. 565,162—Key opening can, William H. Gilbert, Oakland, Cal. 565,176—Pulverizing mill, Thomas McClew, San Francisco, Cal. 565,351—Refrigerator car, Charles S. Hardy, San Diego, Cal.

DESIGNS.

25,841—Meat tenderer, Mary E. Bonte, Cincinnati.

TRADE-MARKS.

28,677—Wool oil, the Kehew-Bradley Co., Boston; essential features, the words "French Oleine" and the representation of a sheep. 28,678—Wool fat and products of same, Norddeutsche Wollkammerei & Kanngarmspinnerei, Bremen, Germany; essential feature, the word "Alapurin." 28,695—Hams, shoulders and breakfast bacon, P. T. George & Co., Baltimore, Md.; essential features, the words "The Lord Baltimore Brand," and a picture of the City Hall of Baltimore City. 28,696—Hams, shoulders, sides, bacon and lard, P. T. George & Co., Baltimore, Md.; essential features, the words "The Maryland Brand," and the coat of arms of Lord Baltimore surrounded by two concentric circles. 28,719—Borax and its compounds, soap and powders and lotion for cleansing and toilet purposes, Pacific Coast Borax Co., San Francisco, Cal.; essential feature, the figures and words "20 Mule Team."

BORACIC ACID.

Boracic acid—as applied to the curing and preserving of meat—is a subject well worthy of recognition and discussion, being, as it is, one of the most powerful, and at the same time innocuous, antiseptics known to science, which virtue (in addition to being a styptic, which qualification is to the trade invaluable), makes it an article the value of which does not commence to be figured at its mercantile cost, approximately 9c. per lb. In the making up of fresh meats into sausages of all kinds, in the curing of meats, either by sweet pickle, dry salt or any other process; in the packing of all kinds of fresh and cured meats for shipment, domestic or foreign; in the washing down of dressed beef, sheep or hogs for export, in fact, in a thousand and one ways is boric acid invaluable to the industry. Well does it deserve the title of "the meat man's friend." As an antiseptic alone it defies that bugbear to the handling successfully of all kinds of meats—decomposition. As a styptic it retains within the meats the nutritive qualities instead of abstracting same, as will fresh water or brine. These two qualities (antiseptic and styptic) cover an immense field, as

can be readily seen without explanation. The only necessary precaution is to use intelligently, and such is this.

Boric acid—a solution of in cold water—is one-third pound per gallon water—in hot water 2½ pounds per gallon, approximately. The latter solution, of course, subjected to lower temperatures deteriorates accordingly. Not more than one-half pound per hundred pounds meat should be used, in most cases one-third being an elegant sufficiency. No fear need be entertained re its effects on the human system; rather the reverse is the fact. As it acts on the meats, so it acts on the stomach—prevents fermentation, consequently sourness and dyspeptic tendencies. The export trade were the first to appreciate its merits, and now they are fast approaching the day when all meats will be ordered packed in boric acid. A natural product of the earth, it has at last found its field of usefulness, and undoubtedly what the great ruler of all things intended it for.

KINGAN & CO., Ltd.,

Pork and Beef
Packers,

INDIANAPOLIS, - - IND.

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RICHMOND, VA.

NEW YORK, Manhattan Market.

PHILADELPHIA, PA., Vine Street.

BALTIMORE, MD., South Street.

MEMPHIS, TENN.

SAN FRANCISCO, CAL.

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(Successor to WM. E. CLARK & BRO.)



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Provisions, Cooperage, Etc.

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PACKING HOUSE PLANTS. We make plans for modern Packing House Plants, with machinery of the latest design for Killing, Rendering, Refining and Making Oleo, Neutral, Glue, Fertilizer, etc. Our plants embody all the most advanced ideas.

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VENTILATION. We make the ventilation of machine refrigerated houses a specialty. Fresh air without condensation or fluctuating temperatures.

ICE REFRIGERATION. Our new low temperature ice system gives a dry air at 33 degrees, and is unequalled for carrying perishable goods. It produces a purer, sweeter air and better results than most machine houses.

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SILVER LEAF LARD.
COMPOUND LARD.
EXPORT LARD.
COTOSUET.

PORK AND PROVISIONS.
LARD OILS.
NEATSFOOT OILS.
EDIBLE COTTONSEED OIL.

MAKERS OF HAND-CLEANED BEEF AND HOG CASINGS.

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BEEF AND PORK PACKED SPECIALLY FOR ALL CLIMATES.

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PACKERS AND JOBBERS OF
PROVISIONS

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PURE LEAF LARD, 3, 5, 10-LB. PAUL TUBS, TIERCES.

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HAMS AND BACON
ARE THE FINEST IN THE WORLD.

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OUR KETTLE RENDERED LEAF LARD CANNOT BE EXCELLED. . . . 20 Harrison Street, New York.

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PACKERS AND EXPORTERS OF

BEEF, PLATES, NAVELS, ETC.

City Dressed Refrigerated Beef always on hand. Bull Beef a Specialty.

Highest Prices Paid for Shop Fat and Kidney Suet.

Beef Casings, Dried Blood, Fertilizers, Oleo Oils, Stearine,
Prime City Tallow, Ground Bone, Horns and Cattle Switches,
Selected Hides. All Grades Salted Beef.

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FIRST AVE. and EAST RIVER, NEW YORK.

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LEWIS A. LONDON, Secretary.

LOOK AT PAGE 47.

SWIFT'S**Chicago Dressed****BEEF, MUTTON, LAMB, VEAL, PORK**

AND A FULL LINE OF

SWIFT'S FINE PROVISIONSG. F. and E. C. SWIFT, Proprietors.
General Offices, 105 Barclay St., N. Y.Can be had at our branch houses in New
York, Brooklyn and Jersey City.**BRANCH HOUSES:****NEW YORK.**

G. F. & E. C. Swift, 105 Barclay st.
Gansvoort Beef Co., 22 and 24 10th ave.
Washington Market Sheep Co., W. Washington Market.
Swift Provision Co., Cor. 12th st. and 10th ave.
G. F. Swift & Co., Manhattan Market (W. 35th st.).
Swift Sheep & Poultry Co., 11th ave., 34th and 36th sts.
North River Beef Co., Foot W. 36th st.
Riverside Beef Co., 150th St. and 12th ave.
Swift Brothers, 796 and 771 Westchester ave.
Harlem Beef Co., Foot East 127th st.
Murray Hill Beef Co., Foot East 131st st.
Centre Market Beef Co., Cor. Centre and Grand sts.

BROOKLYN.

Swift Brothers, 122 and 124 Fort Greene place.
Ft. Greene Sheep & Provision Co., 173 Ft. Greene place.
Williamsburgh Beef Co., 100 and 102 N. 6th st.
Brooklyn Beef Co., 74 and 76 Atlantic ave.

JERSEY CITY.

Jersey City Beef Co., 126 9th st.
Hudson Beef Co., Cor. Grove and Wayne sts.

THE CUDAHY PACKING CO.**Packers of REX BRAND****PROVISIONS, CANNED GOODS AND BEEF EXTRACT.****SHIPPERS OF CHOICE****Dressed Beef, Hogs, Sheep, Calves, Beef and Pork Cuts, and all
kinds of Tripe and Sausages.****ALSO MANUFACTURERS OF BUTTERINE.**HARRISBURG, PA.,
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LOS ANGELES, CAL.**BRANCH HOUSES.**

The Cudahy Packing Co., Manhattan Market, New York.
" " " " Manhattanville " "
" " " " Ft. Greene Place, Brooklyn.
" " " " 1 Blackstone St., Boston, Mass.
" " " " Clinton Market, " "
" " " " Worcester, Mass.
" " " " Fall River, " "
" " " " Pittsburg, Pa.
Holmes' Provision Co., Holyoke, Mass.
Nashua Beef Co., " Nashua, " "
Lee & Hoyt, " New Haven, Conn.
McElroy Bros., " Bridgeport, " "
Omaha Beef Co., " Danbury, " "
Waterbury Beef Co., " Waterbury, " "
W. W. Coates & Co., " Providence, R. I.
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"WESTPHALIA"
BRAND OF
Sugar Cured Hams,
Shoulders and Bacon.

PORK AND BEEF PACKERS

THE "BUFFALO" BRAND OF

Canned Meats and Delicacies:MANUFACTURERS OF THE
ONLY GENUINE**WHITE ROSE****BRAND LARD,**Guaranteed Absolutely Pure
Hog Product.**Corned Beef, Roast Beef, Ox-Tongue, Lunch Tongue, Potted Ham, Devilled Ham, Chipped Beef, Fine English Brawn.**

Once tried, your trade will always ask for "Dold's" Canned Meats.

These goods stand unsurpassed for Quality, Color and Flavor.

THE ONLY HOUSE IN BUFFALO PRODUCING GOVERNMENT-INSPECTED MEATS.OLEO OIL, LARD OIL, HOG AND BEEF CASINGS,
NEATSFOOT OIL, BLOOD, TANKAGE, TALLOW, HIDES.**OUR AIM IS TO PLEASE AND SUIT THE TRADE.****SPECIAL ATTENTION PAID TO FOREIGN TRADE.****ANGLO-AMERICAN PROVISION COMPANY, CHICAGO
FOWLER BROS. (LIMITED), NEW YORK AND LIVERPOOL.****Pork Packers, Lard Refiners and Sausage Makers.**

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MANUFACTURER OF
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Have on hand strictly first-class imported

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TRENTON, N. J.**Summer Sausage and Bologna.**Prepared Ham and Beef, Scrapple and
Breakfast Bacon, Liver Pudding,
Boneless Ham and Dried Beef.No adulterations used in any of our pro-
ductions.

THE WORLD'S SUPPLY OF LARD.

Cable advices to the N. K. Fairbank Company give the following estimates of the stocks of lard held in Europe and afloat on the 1st inst., to which are added estimates of former years, and stocks in cities named:

	1896, August 1.	1896, July 1.	1895, August 1.	1894, August 1.	1893, August 1.	1892, August 1.	1891, August 1.
Liverpool and Manchester.....	88,000	75,000	61,000	22,000	27,000	10,800	60,000
Other British ports.....	17,500	15,000	6,000	4,500	3,500	7,800	9,000
Hamburg.....	30,000	30,000	18,000	9,000	4,500	8,800	48,000
Bremen.....	2,500	2,500	2,500	1,000	1,000	1,000	2,000
Berlin.....	7,000	8,000	6,000	3,000	2,000	2,000	8,000
Baltic ports.....	17,400	16,000	15,000	9,000	8,500	12,000	26,000
Amsterdam, Rotterdam, Mannheim.....	2,000	8,000	4,000	2,000	2,500	8,000	1,500
Antwerp.....	40,000	40,000	22,000	4,000	1,500	12,000	38,000
French ports.....	17,500	14,000	14,000	9,500	5,500	27,000	30,000
Italian and Spanish ports.....	1,000	1,000	500	1,000	1,000	2,000	1,500
Total in Europe.....	217,500	206,800	149,000	65,000	57,000	90,500	221,000
Afloat for Europe.....	45,000	48,000	33,000	39,000	32,000	40,000	30,000
Total in Europe and afloat.....	262,500	254,800	182,000	104,000	89,000	130,500	251,000
Chicago, contract.....	300,491	269,095	95,932	22,630	35,516	63,512	161,467
Chicago, other kind.....	10,755	8,052	11,114	10,527	3,970	7,739	5,562
East St. Louis.....	2,902	1,631	900	600	1,000
Kansas City.....	22,436	23,379	17,933	5,950	7,086
Omaha.....	4,730	6,555	1,565	1,140	800
New York.....	19,972	22,981	22,624	8,040	8,765	12,382	62,375
Total tierces.....	623,786	585,713	332,068	162,887	146,167	214,133	480,344

** Henry Bauer, who was lately connected with the Schwarzschild & Sulzberger Co., died last Saturday. He was well known throughout the wholesale meat trade, as he had been connected with it a number of years. His first introduction to the trade was with Yaeger & Bauer, formerly slaughterers of cattle. From there he went with I. Steifel,



THE LATE HENRY BAUER.

and remained with him until he formed the partnership of Bauer & Oppenheimer. They were forced to give up partnership owing to their contract with the Eastmans Co. for the sale of Kosher meats having expired. He then associated himself with the Schwarzschild & Sulzberger Co. His funeral took place on Tuesday and was largely attended.

** Col. Tom Moore, formerly with the Reid Bros., of Kansas City, and who has been connected with Kingan & Co. for over thirty-five years, is located at present at their Manhattan Market branch. Tom went on his vacation last week and was found doing the Bowery at Coney Island.

** Moses Heilman, whose retirement from business was announced in these columns a few weeks ago, will start again in the small stock slaughtering business for his own account. He has made an arrangement with J. J. Harrington & Son to kill small stock at

their place, whence it will be taken to one of the stores across the street and sold.

** Mr. Simon Hatch and family are at Arverne.

** Mr. M. Solinger, one of the popular members of the United Dressed Beef Co., left last night on a vacation to the Catskill Mountains, where he will spend a couple of weeks at the "Kaaterskill" with his family. Mr. Solinger is well known in the trade and well liked by all who know him.

** The price of suet to the butchers in New York is 2½¢; the price paid for shop fat is 1½¢. Tallow is selling around 3¢.

** The many friends of former Senator J. C. Wolf, the popular attorney and counselor of many of the wholesale slaughtering houses, will be glad to hear that he is slowly but surely recovering from the results of a very serious operation which he had to undergo lately. He is so far convalescent that it is expected to take him to Arverne shortly, where it is hoped that he will recuperate fully under the influence of his devoted wife's care and the refreshing breezes of the Atlantic.

** From inquiry at the Eastmans Co.'s plant, it seems that the strike which has been in progress there among dissatisfied employes, has in no way hampered the progress of business. The strikers' positions have been filled by other men as readily as vacated, and it is stated that none of the old hands will be taken back.

** Messrs. Conron Bros. have opened their new establishment on Westchester avenue, over the bridge, for the sale of poultry, game, etc.

** T. Harrington is in charge of J. Harrington & Co.'s branch slaughtering establishment at the Jersey City Abattoir. Tim reports trade as being brisk at present.

** J. Devine, manager of the J. P. Squire Co.'s branch in New York City, has been gaining in avoirdupois of late. He reports the provision business as being rather quiet at present.

** John F. Stresemann, butcher, of Kingsbridge avenue, Kingsbridge, made an assignment to Charles M. Riddle. He has been in business ten years, and claimed a capital of \$2,000.

** One of the largest jobs the city of Brooklyn has undertaken for a long time is well under way, and were it not for the high board fence with a jagged top which has been put up on the Flushing avenue side of the work, the amount of labor expended on the new Wallabout Market grounds at Washington and Flushing avenues, and reaching to the Wallabout Canal on the east, would be plainly visible. Workmen have begun operations on the Flushing avenue sidewalk, and derricks raised at the inshore edge of what

will be, when it is completed, one of the finest market basins in the country, show that the work of laying the retaining walls has been started. The Brooklyn Heights Railroad Co. has taken advantage of the generally torn up condition of the district to lay new tracks through Washington avenue and at the crossing of Washington avenue the tracks have been raised a sufficient height to keep them free from the overflow which has heretofore followed every heavy rainstorm. The grade of all the streets at the corner has been raised, and as it is expected that the sewers draining the low lands of the market will be connected with the tide water of the basin when the work is finished, the land will be comparatively dry. The place has an unenviable record for mud and moisture and all the evils attendant upon a state of chronic soak, and this relief will be appreciated, not only by the marketmen, but by all those whose business takes them anywhere near the swampy section south of the Navy Yard. A number of the unsightly temporary sheds which were used by the marketmen while the new brick buildings of the market were being erected, have been moved from the land ceded by the government to the city, and already plans have been drawn for substantial brick and stone buildings which will occupy all the available space on the piers and bulkheads of the basin and the surrounding ground. The piers to be erected will be of the most substantial character, and it is confidently expected that the new market will be the finest institution of its kind in the country.

DUMRAUF & WICKE,

Manufacturers of



BUTCHERS' FIXTURES and ICE HOUSES

of every description.
Fish Markets Fitted Up.
Tools always on hand.
SHEET IRON
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CHARLES MILLER,

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Boxes, Tools, Etc.

Ice Houses for all purposes.

Fish and Oyster Markets fitted up.

All Orders Promptly Attended to.

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Are You An Egg Shipper?

If so we may be able to interest you, in our prices for *Cases* and *Fillers* this year of 1896. Their *quality is high, shipment prompt, prices right.* Treatment always *courteous*, whether you buy or not. Then we have

Lard Packings
Boilers Engines Shafting
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Complete Outfitters of Creameries, Cheese Factories and Dairies.

Creamery Package Mfg. Co.

1-3-5 W. Washington St.,

CHICAGO.

When writing kindly mention this paper.
Helps them, help us, may help you.

The Best and Only Reliable
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Pails and Boxes.

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Used and endorsed by
CONFECTIONERS and
BAKERS EVERYWHERE.

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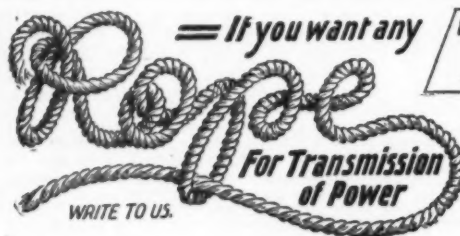
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Wells Drilled Through Rock by Steam Power.
Soundings for Sewers, Foundations and Bridges.

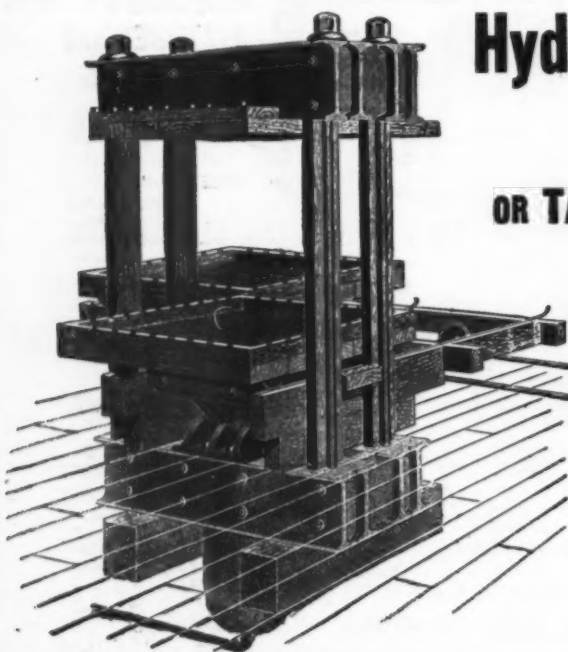
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BOSTON, MASS.



We have furnished Rope for
some of the largest Drives
in the country.

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COMPANY,**
24-26 Market St., CHICAGO.

SEE PAGE 47.



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ALL SIZES.

THE Hydraulic Press Manufacturing Co.

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MADE IN TWO SIZES.
54-lb. Size, - - \$65
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This Stuffer occupies less room than any other and is simple and rapid in operation.

Send for Descriptive Circular.

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Refer to: — J. M. Horton Ice Cream Co.
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Good Meat Alone

is not enough. The butcher who wishes to build up a big trade must have a nicely furnished shop. The man who has

An Up-to-date Shop

will get the up-to-date trade. Customers like to see attractive refrigerators, modern machinery and handy tools.

All Butcher Fixtures

of the latest and best make, as well as refrigerators and tools, are manufactured by

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Should be neatly and accurately wrapped before banking. We make the ONLY device for doing it properly. Successful Bankers give these to their depositors. If you prefer to buy ask any stationer for them or send to us for prices and free samples.

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PACKERS and
PROVISIONERS.

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PHILADELPHIA, PA.

C. J. GARDNER,

LITTLE MONITOR

BEEF REFRIGERATOR

AND WHOLESALE DEALER IN

Beeves, Sheep, Lambs, Calves,
TALLOW, HIDES, FERTILIZER &c &c
SLAUGHTER-HOUSE PRODUCTS.
INDIANAPOLIS, IND.

JOSEPH LISTER,

Manufacturer of

GLUE,

DEALER IN PORK AND BEEF CRACKLINGS.
1158-1160 Elston Ave., CHICAGO.

ROTTERDAM OLEO REPORT.

The following sales were cabled for the week ending August 7, 1896:

August 1. Harrison (50/100) sold at 30 florins.
 " 6. Harrison sold at 31 florins.
 " 6. Monarch sold at 28 florins.
 " 6. Knickerbocker sold at 23 florins.
 " 7. Harrison sold at 31 florins.
 " 7. Swift Extra sold at 25 florins.
 " 7. Orange King sold at 30 florins.
 " 7. Monarch sold at 28 florins.

Sales for the week ending August 8, 5,000 tcs.
 August 1, stock in first hands, 1,200 tcs.

Stock afloat, August 1.—Per stmr. Spaarndam, from New York July 25, due August 5, 3,408 tcs.; per stmr. Durango, from Balto. July 25, due August 8, 976 tcs.; per stmr. Werkendam, from New York July 30, due August 10, 120 tcs.; per stmr. Amsterdam, from New York August 1, due August 12, 2,769 tcs.

Imports into Great Britain for week ending July 25, 1896: Butter, 53,942 cwt.; margarine, 16,022 cwt. 1896—butter, 57,000 cwt.; margarine, 14,000 cwt.

NEW YORK MARKETS.

LIVE CATTLE.

A good demand has prevailed all week on good steers, with prices a shade higher. All other stock ruled about steady on the medium grades, while the poor stuff went lower. The receipts were a trifle heavier than the previous week. Very little stock offered that was suitable for the export demand. We quote:

Choice to extra steers.....4 60 a 4 75
 Medium to fair steers.....3 90 a 4 20
 Common steers.....3 20 a 3 65
 Bulls and dry cows.....1 15 a 3 00
 Oxen and stags.....2 10 a 3 60

A year ago prime native steers sold in this market at \$5.60@5.75 per cwt.

Latest cables quote American steers selling at 10@11c., dressed weight; American sheep 11@12c., dressed weight; refrigerator beef, 8@9c. per lb.

Shipments of live stock and dressed meats from the United States and Canada for the week ending Aug. 1, were as follows:

	Live Cattle	Live Sheep	Quarters Beef
New York.....	1,700	8,586
Boston.....	3,606	1,993	11,354
Baltimore.....	1,078	1,650
Philadelphia.....	3,118	744
Montreal.....	3,339
	9,829	5,332	22,334

Destination of shipments:

	Live Cattle	Live Sheep	Quarters Beef
Liverpool.....	5,567	2,273	16,992
London.....	251	1,882	3,582
Southampton.....	1,960
Glasgow.....	763	302
Bristol.....	243	540
Newcastle.....	243	335
	9,829	5,332	22,334

LIVE SHEEP AND LAMBS.

There was a light run of stock at the opening of the market, and prices went higher on both sheep and lambs of a good to prime quality, while all other grades held about steady. As the week advanced the receipts were light until near the close, and together with a light demand, prices went back somewhat. Most of the offerings were common. We quote:

Good to choice sheep.....3 40 a 3 95
 Common to medium sheep.....1 75 a 3 15
 Good to choice lambs.....5 40 a 6 00
 Common to medium lambs.....4 10 a 5 05

LIVE HOGS.

The receipts have been light and prices remained steady on all light weight hogs and pigs. Roughs and heavy hogs dragged along all week at prices a shade lower than the previous one. The receipts of Western purchased hogs by local slaughterers were less than of late, and they cost more money. We quote:

Light to medium weights.....3 85 a 4 10
 Heavy weights.....3 40 a 3 80
 Roughs.....3 00 a 3 25
 Pigs.....4 20 a 4 45

LIVE CALVES.

Trade at the local yards on live calves was slow all the week. Buyers did not seem anxious for stock and the receipts were heavy, so that dealers were unable to maintain the prices of the previous week. Common stock suffered most, as they comprised the bulk of the offerings: We quote:

Good to choice veals.....5 25 a 5 95
 Common to medium veals.....3 60 a 4 95
 Buttermilks.....2 12 a 2 90

DRESSED BEEF.

There was a better demand for beef than for several weeks past. The Western concerns were light in their receipts, which had a tendency to excite the trade into buying, consequently salesmen were able to get an advance on their goods. The quantity of good to prime beef arriving is materially lessening, and prices were strongest on these. Coarse cuts of meats held higher, while the prime cuts were firm. Most of the light beef offered was common grass beef. We quote:

Choice Native, heavy.....7 1/2 a 7 1/2
 " " light.....7 1/2 a 7 1/2
 Common to fair Native.....6 a 6 1/2
 Choice Western, heavy.....7 a 7
 " " light.....6 1/2 a 7 1/2
 Good to prime Texan.....5 1/2 a 6
 Common to fair Texan.....4 1/2 a 5
 Good to choice Heifers.....5 1/2 a 6
 Common to fair Heifers.....4 1/2 a 5
 Choice Cows.....5 a 5 1/2
 Common to fair Cows.....4 a 4 1/2
 Good to choice Oxen and Stags.....5 1/2 a 6 1/2
 Common to fair Oxen and Stags.....4 1/2 a 5 1/2
 Choice Bulls.....4 a 4 1/2
 Common Bulls and Cows for Bologna.....2 1/2 a 3 1/2

DRESSED SHEEP AND LAMBS.

The opening of the market showed no improvement over the dull and listless trading of the week previous. As the week advanced a slight reaction set in, which created a better feeling, especially on the good grades of sheep and lambs, and continued until the close. There is still too much common trash being offered, and it is a hard matter to dispose of this class of stock, especially if they are shipped from the West, most of it arrives in bad shape, as it is too poor to hold in good condition during the warm weather; these all tend to operate against the sale of the same. The receipts of the local slaughterers were light, while the Western concerns had a full quota on hand. We quote:

Good to choice mutton.....6 a 7
 Poor to medium mutton.....5 a 6
 Good to choice lambs.....8 1/2 a 10
 Poor to medium lambs.....6 a 8
 Culls.....4 a 5

DRESSED CALVES.

The high prices prevailing the past few weeks had a tendency to urge shipments forward. There are a large number of Western dressed calves arriving which, together with the local stock, goes to make up pretty decent receipts. The warm weather has helped to curtail the sale of veal. These all had a natural tendency to help depress prices which, on the common grades, went down with a rush. Most of the Western dressed calves were handy weight veals. We quote:

Choice veals.....10 a 10
 Common to medium veals.....7 a 9
 Buttermilks.....4 1/2 a 5 1/2
 Heavy Westerns.....5 1/2 a 6 1/2

DRESSED HOGS.

Hogs were in moderate supply and firmer. The lean, handy weights had the preference and the packers were the only parties that

seemed to operate on the market. Roughs and heavy weights give salesmen the most trouble in disposing of them. Light pigs are wanted at former prices, but very few are being offered. We quote:

Hogs, 160 lbs. and over.....4 1/2 a 4 1/2
 " 120 lbs. ".....4 1/2 a 5 1/2
 Pigs (light).....6 a 7
 Roughs.....3 1/2 a 4

DRESSED POULTRY.

The market has been in a depressed and unsettled condition all week. The receipts were heavy, especially the fore part, when there is little or no demand. To add to this the weather was warm, and it was a difficult matter to hold stock, so that salesmen were in a quandary how to dispose of the same. Chickens comprised the bulk of the offerings, and sold at whatever fair offer received, taking the quality into consideration. Fowls were scarce, which helped to maintain prices on these goods. Turkeys sold very slow and prices were irregular. Ducks and geese arrive in goodly numbers with quite a few coming from Western points, which are generally common, and sell low. Squab about steady. We quote:

Turkeys, prime, mixed weights.....10 1/2 a 11
 " " fair to good, mixed weights.....9 1/2 a 10 1/2
 Chickens, fancy, Philadelphia.....17 a 17
 " " Western, average best.....11 a 12
 " " fair to good.....9 a 10
 " " common.....7 a 8
 Fowls, Western, choice, per lb.....11 a 11
 " " fair to good.....10 a 10 1/2
 Old cocks, Western, per lb.....6 a 6
 Ducks, per lb.....6 a 13
 Squabs, white, choice, per doz.....2 00 a 2
 " " dark and small, per doz.....1 25 a 1 50
 Geese.....10 a 18

LIVE POULTRY.

The week has been a bad one for shippers of live poultry, as prices took a heavy drop early in the week and kept low all through, so that at the close everything is in bad shape with no encouragement to offer for next week. Chickens suffered most, owing to the excessive supply. Fowls held their own better than any other class of stock. Turkeys arrived rather moderately. Ducks and geese in fair supply with very little demand. We quote:

Spring Chickens, local, per lb.....9 1/2 a 10
 " " Western, per lb.....9 a 10
 " " Southern, ".....8 1/2 a 9
 Fowls, per lb.....10 1/2 a 10 1/2
 Roosters, ".....6 1/2 a 6 1/2
 Turkeys, ".....9 a 10
 Ducks, Western, per pair.....60 a 70
 " Southern, ".....50 a 50
 Geese, Western, ".....1 00 a 1 25

PROVISIONS.

JOBBER TRADE.

There is very little change to be noticed in provisions among the jobbers. Hams and bacon, both lean and light, have the call in smoked goods, also California hams. In pickled meats a few choice, small hams might beat quotations. Fresh cuts move out slowly. All firms still show a disposition to make sales, but buyers are very cautious and only buy from hand to mouth. We quote:

Smoked hams, 10 to 12 lbs. average.....10 1/2 a 10 1/2
 " " 14 to 16 " ".....10 a 10 1/2
 " " 18 lbs and over.....9 1/2 a 10
 California hams, smoked.....6 1/2 a 7 1/2
 New York cut shoulders, smoked.....5 1/2 a 6
 Boneless bacon.....5 1/2 a 6
 Bacon (rib in).....7 1/2 a 8
 Pickled hams, light.....9 1/2 a 9 1/2
 " " heavy.....9 a 9 1/2
 " bellies, light.....4 1/2 a 5
 " " heavy.....5 1/2 a 6
 " California hams.....6 1/2 a 6 1/2

BROKERS AND COMMISSION MERCHANTS.

Jacob Leaser,
Provision Broker,
 429 Produce Exchange,
 NEW YORK.

N. WOLFSKEHL,
SAUSAGE
CASINGS,
 134 Pearl St., New York.

P. G. GRAY,
 Broker in Packing House Products, Oils,
 Grease, Tallow, Fertilizers, etc,
PROVISIONS.
 45 North Market St., Boston, Mass., U.S.A.
Correspondence Solicited.

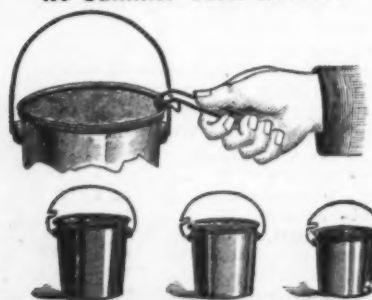
H. C. ZAUN,
Provision Broker,
 Room 409 Produce Exchange,
 NEW YORK.

I do a strictly Brokerage business, neither buy nor sell for my own account. Reference, the Provision Trade of New York generally.

Geo. F. Taylor, ESTABLISHED 1873.
 80 Pine St., New York
 COMMISSION MERCHANT AND BROKER IN
Fertilizer Chemicals
 AND MATERIALS GENERALLY.
 Glues, Bone, Boneblack, Tallow, Etc.
 CORRESPONDENCE SOLICITED.

HELLER, HIRSH & CO.,
 DEALERS IN
 Dried Blood, Tankage and Other Ammoniates,
 Phosphates, Potash Salts, Anhydrous and Aqua
 Ammonia.
 62-64 William St., New York.
 Branches:—Baltimore, Philadelphia, Charleston,
 Norfolk, Chicago, Kansas City and Hamburg, Ger.

LARD AND OIL
SHIPPING PACKAGES.
AIRTIGHT.
 No Summer Cover Needed.



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RECORD MANUFACTURING CO.
 Conneaut, Ohio.

DAVID C. LINK,
General Commission
 AND
Export Broker.

411 PRODUCE EXCHANGE
 NEW YORK.

OLEO STEARINE A SPECIALTY.

Washington ESTABLISHED 1760.
 INCORPORATED 1893. **Butcher Co.**
COMMISSION MERCHANTS
 AND **MANUFACTURERS' AGENTS.**
 Cold and General Storage.
 PROVISIONS, OILS AND FOOD PRODUCTS
Accounts Solicited.
PHILADELPHIA, PA.

ROBERT L. WENDLER,
 BROKERAGE AND COMMISSION,
 Fertilizing Material, Tallow, Grease,
 AND PACKING HOUSE PRODUCTS GENERALLY.
 72 BOARD OF TRADE,
 CHICAGO, ILL.

RICHARD MCCARTNEY,
 BROKER, PACKER HIDES,
 Stearine, Tallow, Sheepskins, Cottonseed Oil,
 Fertilizing Materials, Bones, etc.
Correspondence solicited.
Information cheerfully given. Kansas City, Mo.



Our Electric Wel-
 ded Wire-Hoop
 Packages have
 no equal. Made
 of tasteless and
 odorless wood.

Pat. March 24th, 1891, and April 10th, 1894.

CATALOGUE GLADLY SENT
 ON APPLICATION

RICHMOND CEDAR WORKS,
 Manufacturers of Wooden Ware,
RICHMOND, VA.



STAMPED WITH DIE.

NONE AS GOOD OR HANDSOME AS

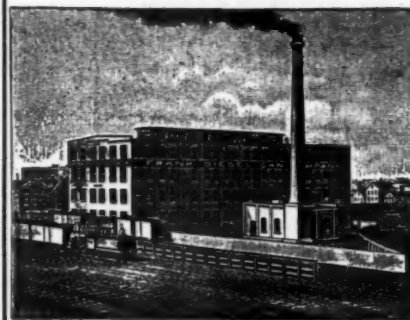
The Acme Lard Pail

THE BEST IN USE. THEY WILL NOT LEAK.
 Used by all the Leading Packers and Butchers.

F. A. WALSH & CO., Manufacturers,
 Milwaukee, Wis.



LITHOGRAPHED LABEL.

FRANK DIESEL CAN CO.

MANUFACTURERS OF

Lard Pails and Meat Cans,
 PLAIN AND DECORATED.
Tin Cans and Sheet Metal Work of all kinds.

STEWART AVENUE,
 Bet. 39th and 40th Streets CHICAGO, ILL.

Index to Ads. on Page 3.

ILLINOIS
CASING COMPANY,
 MANUFACTURERS OF
LARD PAILS
 AND **CANS**

Superior Goods, Correct Coloring and
 Artistic Designing.

STENCIL and LITHOGRAPH WORK A SPECIALTY.

Our Pails and Cans are the best in
 the market.

Write for Prices and Catalogue.

102 Michigan Street, CHICAGO.

DICKMAN & MACKENZIE,
Analytical Chemists,
 1224-1228 Rookery Bldg., CHICAGO.
 General Analysis of Fertilizers and
 Packing House Products.
 Telephone, HARRISON 198. ASSAY OFFICE.

Dry salted bellies, heavy.....	8	a	6
" " light.....	8	a	
Fat backs, 40 to 45.....	6	a	
" " 30 to 35.....	6	a	
" " 20 to 25.....	5	a	6 1/2
Pork loins.....	8	a	9
Spare ribs, per tee.....	13	00	a 14 50

SUSAGE CASINGS.

Sheep, English, wide per keg.....	32	00
" " per 1/2 keg.....	17	00
" " medium, per keg.....	25	00
" Australian, per lb.....	30	a 40
" New Zealand, wide.....	30	a 40
" domestic, per keg.....	20	00
Hog, American, tcs, per lb.....	14	
" " bbls., per lb.....	14	
" " 1/2 bbls., per lb.....	15	
" " keg, per lb.....	16	
Beef guts, rounds, per set.....	12	
" " per lb.....	2 1/2	a 3 1/2
" " bungs, per piece.....	5	a 5
" " per lb.....	4	a 5

LARDS.

Lard, refined, Continent.....	\$4.15
Lard, refined, So. America.....	4.75
Lard, refined, Brazil (40 lb. kegs).....	5.65
Lard, neutral, Western, here.....	3 1/2
Lard, neutral, West.....	3 1/2
Lard, compound, city.....	3 1/2 a 4
Lard, compound, Western.....	4 a 4 1/2
Lard, compound, job lots.....	

STEARINES.

Lard, city.....	4 1/2
Lard, Western.....	4 1/2
Oleo, New York.....	4 1/2 a
Oleo, West.....	3 1/2 a
White grease.....	3 1/2
Yellow grease.....	3 1/2

SPICES.

	Whole.	Ground
Pepper, Sing. Black.....	6 1/2	7 1/2
" " White.....	10	11
" Red Zanzibar.....	15	20
" Shot.....	8	
Allspice.....	6 1/2	10
Coriander.....	5	6
Cloves.....	10	18
Mace.....	45	65
Nutmegs, 110s.....	60	50
Ginger, Jamaica.....	20	24
" African.....	14	18
Sage Leaf.....	7	12
" Rubbed.....		12
Marjoram.....	25	

GREEN CALF SKINS.

*No. 1. Veals, under 9 lbs.....	11
No. 2. Veals (cut), under 9 lbs.....	09
No. 1. Buttermilks, under 9 lbs.....	
No. 2. Buttermilks (cut), under 9 lbs.....	
No. 1. Buttermilk Kips.....	1.25
No. 2. Buttermilk Kips (cut).....	1.00
No. 1. Light Veal Kips.....	1.50
No. 2. Light Veal Kips (cut).....	1.25
No. 1. Heavy Veal Kips.....	1.75
No. 2. Heavy Veal Kips (cut).....	1.25
Branded Skins, light and heavy.....	75 to 50

*See notice under City Notes.

SALT.

Eureka.....	2 00	a 2 10
English factory filled.....	1 00	a 1 10
"Brighton" in bbls.....	3 10	
Liverpool, ground.....	57 1/2	a 62 1/2
Domestic.....	50	a 55
Domestic, fine, in sacks.....	75	a 85
Turks' Island.....	22	a 25
Lump salt, per ton.....	12 00	a 12 50

GREASES.

Brown.....	2 1/2	a 2 1/2
Yellow.....	2 1/2	a 2 1/2
White.....	3	a 3 1/2
House and Soap.....	2 1/2	a

BUTCHERS' FAT.

Rough butcher's fat.....	1 1/2
Inferior.....	1
*Suet.....	2 1/2
Shop bones (per cwt.).....	15 a 25

BONES, HOOFS, HAIR AND HORNS.

Good country hide cuttings per lb.....	1 1/2	a 2
Sinews, green.....	1/2	a 1
" dry.....	2 1/2	a 3 1/2
Bones, dry and clean, 2000 lbs.....	14	00
Bones, flat shin.....	48	00
Domestic tall hair, clean.....	15	00 a 20 00
" mane hair.....	12	a 14
Horns, mixed.....	25	a 40
" fair.....	30	a 50
" selected.....	100	a 150
Hoofs, fair to good.....	24	00 a 25 0
Cattle tails.....	2 1/2	a 3 1/2
Bluestock.....	1 1/2	a 3 1/2

CHEMICALS AND SOAP MAKERS' SUPPLIES.

74 per cent. caustic soda, 2 1/2 for 60 per cent.; 77 per cent. caustic soda, 2.25 for 60 per cent.; 60 per cent. caustic soda, 2.40 lb; 98 per cent. powdered caustic soda, 4c. lb; 58 per cent. pure alkali, 92 1/2c. for 48 per cent.; sal soda, 75c. per 100 lb; pearlash 5 1/2c. lb; caustic potash, drums, 800 lb, 5 1/2c.; small drums, 6 1/2c.; borax, 6 1/2c. lb; talc, 1 1/2c. lb; Cochin cocoanut oil, 5 1/4 cts. lb.; Ceylon cocoanut oil, 5 1/2c. lb; palm oil, 4 1/2c. lb, casks; yellow olive oil, 55c. gallon; green olive oil, 52c. gallon; green olive oil foots, 4 1/2c. lb; cottonseed oil, 25c. gallon; cottonseed soap stock, 1c. lb; rosin, \$2@2.70 per 280 lb.

SOL. SAYLES,**HOTEL and STEAMSHIP SUPPLIES**

Sixth Avenue and Tenth Street,

Telephone, 18th St. 139. . . . NEW YORK

HENRY BOBSIN,

English Sheep Casings

— MY SPECIALTY. —

LONDON S. W., 13 Garfield Road.

CHICAGO, 52 N. Peoria St.

**NO PORK PACKER**

Can afford to be without

THE CHAMPION FAT CUTTING MACHINE

Cuts 100 lbs. per minute uniformly. Reduces Crackling Cake 6 per cent.
HAS STOOD ALL TESTS.

MADE ONLY BY

JOHN B. ADT,

332 to 342 N. Holliday Street,

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CALLERINE

THE IDEAL FOOD PRESERVATIVE.

For the Preservation of all kinds of Food Products, Milk, Cream and Butter. Fish, Flesh or Fowl, Fruits and Vegetables without the use of ice or any other preservative.

CALLERINE

WILL PRESERVE MEATS OF ALL KINDS.

WE GUARANTEE

CALLERINE to be entirely free from Salicylic, Boracic or Benzoic Acid, Coal Tar Products or any Salt or Compound of the same.

Certificate of Analysis.

New York, July 1, 1896.

THE CALLERINE MANUFACTURING CO.,

612 Arch Street, Philadelphia, Pa.

Dear Sirs:—We have analyzed and tested the preserving fluid called "CALLERINE," and have found the same to be an excellent and effective preservative for food of all kinds and to be free from harmful ingredients, and we therefore gladly endorse the use of same.

Respectfully,

THE NATIONAL PROVISIONER ANALYTICAL LABORATORY.

H. E. Stilleck, Ph.D., Chief Chemist.

BRANCH OFFICES,
THE BEAUMONT CO., 125 HUDSON STREET, NEW YORK.
I. L. NEWMAN, 6 S. HOWARD STREET, BALTIMORE, MD
CALLERINE MFG. CO., 34 W. Chestnut St., Lancaster, Pa.

THE CALLERINE MANUFACTURING COMPANY,
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ARE YOU USING

PRESERVALINE?

THE ONLY TRUE PRESERVATIVE FOR MEATS.



If not, you should. Send for Circular, and favor us with a trial order. It will pay you, we know it. You will find this true. More especially is this so now the warm weather is at hand, and Meat, Poultry, Game, etc., etc., spoil quickly. Treated with a little Preservaline, the meat will not get tainted or slimy, and will retain its bright color and full weight. We want to caution you against any one who says, "his article is as good as Preservaline," another who may tell you "his is just the same as Preservaline," or still another who offers you his "so-called preservative, because it is cheaper."—What better evidence than all this is wanted to prove the great superiority of the

GENUINE PRESERVALINE

now used for 19 years by the foremost in the trade? We boldly declare there is **no** preservative made the same as Preservaline. None will do the same work; none will go as far, and none is so cheap to use, so satisfactory and reliable at all times.

We are the patentees, the sole owners and only manufacturers of Preservaline, and to protect the trade against the many worthless imitations caution all to see that our name and trademark "Preservaline," with the Boar's head picture, is on every package. Take no other; take no substitutes.

We shall be pleased to furnish samples and fullest information upon application.

THE PRESERVALINE MANUFACTURING CO.,

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154 NEW MONTGOMERY ST.,
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12 CEDAR ST.,
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You
Going
To
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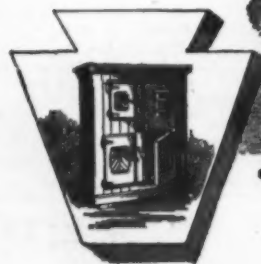
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Let the people know where you are, the kind of goods you keep, the prices, etc.

Put a premium on **CASH** payments and the result will surprise you. We offer one of the best systems known for increasing your business and inducing your customers to pay **CASH** for what they buy.

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J.P. MAHER, Mgr.



OFFICE
Philadelphia Bourse



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PLANS AND ESTIMATES FURNISHED.
FIFTEEN YEARS' EXPERIENCE.

Philadelphia, Pa.

FERTILIZER MARKET.

The New York Market.

Blood, high grade, W., 18 per cent. per unit.....	1.67½ a 1.70
Blood, New York soft red, 12 to 14 per cent. per unit.....	1.60 a 1.65
Concentrated tankage, 14 to 15 per cent. per unit.....	1.57½ a 1.60
Concentrated tankage, 14 to 15 per cent. per unit, f. o. b. Chicago.....	1.27½ a 1.30
Azotine, del. New York.....	1.65 a 1.70
Hoof meal, per unit.....	1.65 a 1.67½
Tankage, crushed, 9 per cent. and 20 per cent. grade, per ton, Kansas City.....	11.00 a 11.50
Tankage crushed, 9 per cent. and 20 per cent. grade, per ton, Chicago.....	14.00 a 14.50
Tankage, crushed, 7 per cent. and 30 per cent. grade, per ton, del'd.....	17.00 a 17.50
Bone meal, per ton, ".....	22.00 a 22.50
Bones, rough, per ton, ".....	14.00 a 15.00
Fish scrap, dried, f. o. b. factory, per ton, 17.50 a 18.00	
Fish scrap, acidulated, f. o. b. factory, per ton.....	9.00 a 9.25
Cottonseed meal per ton.....	18.50 a 19.00
Garbage tankage, ammonia, 5½ per cent. phosphate, 8 per cent. per ton, del'd.....	10.50 a 11.00
Sulphate of ammonia, guaranteed 25 per cent., per 100 lbs.....	2.30 a 2.35
Nitrate of soda, per 100 lbs.....	1.77½ a 1.87½
Florida phosphate, per 2,240 lbs., per unit	8 a 8½
South Carolina phosphate, f. o. b. Charleston, per 2,240 lbs.....	3.00 a 3.50

THE GLUE MARKET.

A Extra, white.....	22c
1 Extra ".....	18c
1 ".....	16c
1 X ".....	14c
1½ Hide, brown.....	13½c
1½ ".....	13c
1½ ".....	12c
1½ Bone.....	10c
1½ ".....	9c
1½ ".....	8c
2 ".....	7c

The ADDRESSOGRAPHADDRESS YOUR
MAILING LIST,**2,000
PER HOUR**

AT A COST OF

**10 CENTS PER
THOUSAND**

with the Addressograph. All addresses neat and absolutely accurate, facsimile of the typewriter. Addresses are arranged in chains with separable links. Names can be added or taken from any point, always leaving a perfect list of live addresses. The office boy operates it with his foot.

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Endorsed by
Armour & Co., Chicago.
International & Wells
Packing Co., Chicago.
Cleveland Provision Co.
Cleveland, Ohio.

T. M. Sinclair & Co.,
Cedar Rapids, Iowa.

CHICAGO MARKETS.**LARDS.**

Prime Steam.....	3.40
Neutral.....	4½
Compound.....	3½

STEARINES.

Oleo-stearines.....	8½
---------------------	----

OILS.

Lard oil, Extra.....	30
" " No. 1.....	25
" " No. 1.....	23
" " No. 2.....	22
Oleo oil, "Extra".....	4½
Neatsfoot Oil Pure.....	60
" Extra.....	38
" No. 1.....	30

TALLOW.

Tallow Oil.....	28
Packers' Prime.....	3 a 3½
No. 2.....	2½ a 2¾
Edible Tallow.....	3 a 3½

GREASES.

Brown.....	2
Yellow.....	2½
White.....	2½
Bone.....	2½

BUTCHERS' FAT.

Rough shop fat.....	¾
Inferior or black fat.....	¾
Suet.....	1
Shop Bones, per 100 lbs.....	15

COTTONSEED OIL.

F. S. Y., in tanks.....	20 a 21
Crude, ".....	18 a 19
Butter oil, barrels.....	28 a 30

FERTILIZER MARKET.

Dried blood, 16 to 17 units.....	1.32½ Chgo. f. o. b.
Hoof meal, per unit.....	1.30
Concent. tankage, 14 to 15 p. c. p. unit.....	1.25
Unground tankage, 10 to 11 p. c. per ton.....	13.50
Unground tankage, 9 & 20 p. c. per ton.....	12.50
Unground tankage, 8 & 20 p. c. per ton.....	11.50
Unground tankage, 7 & 30 p. c. per ton.....	10.50
Unground tankage, 6 & 35 p. c. per ton.....	10.00
Bone meal, per ton.....	20.00
Bones, rough, "packers".....	18.00
Steamed bone meal per ton.....	16.50
Ground tankage, \$1 per ton extra.....	

FERTILIZER NOTES.

Much inquiry for futures. No spot trade.

HORNS, HOOFS AND BONES.

Horns No. 1.....	\$175 per ton 65-70 lbs. average
Hoofs.....	\$20.00 per ton
Round Shin Bones.....	\$47.00 " "
Flat Shin Bones.....	\$36.00 " "
Thigh Bones.....	\$90 per ton, 90-100 lbs. average

BUTCHERS' SUNDRIES.

Fork loins.....	6¼ a 7½
Tenderloins.....	12¼ a 12½
Spare ribs.....	3
Trimming.....	2½ a 2¾
Boston butts.....	3¾
California Butts.....	4
Hocks.....	3
Skinned Shoulders.....	4½

CHICAGO LIVE STOCK.

	Cattle.	Calves.	Hogs.	Sheep.	Month ending
Receipts.....	224,349	12,710	499,964	279,130	July,
Ship's.....	65,639	383	162,826	26,636	1896.
Receipts.....	225,559	22,272	382,398	278,898	July,
Ship's.....	60,898	738	157,723	11,777	1895.
Receipts.....	153,664	12,670	379,483	134,301	July,
Ship's.....	49,265	666	134,980	7,556	1894.

Average weight of hogs, month ending July, 1896, 249 lbs.; month ending July, 1895, 283 lbs.; month ending July, 1894, 226 lbs.

LARD EXPERTS
ANALYSES OF ANY PRODUCT.
THE NATIONAL PROVISIONER
ANALYTICAL LABORATORY,
284 Pearl Street, New York.

REJECTIONS.

J. D. W. CLAUSSEN,
Handler of Rejected Meats.

CONSIGNMENTS SOLICITED.

Prompt Returns and
Satisfaction Guaranteed.

Best of Reference Given on Application.

27 Market St., CHARLESTON, S. C.

SEE COUPON ON PAGE 27.

FINE BURLAPS FOR COVERING
PRESS CLOTH HAMS AND BACON
FOR PRESSING
TANKAGE, BLOOD, ETC.
BURLAP BAGS and ALL GRADES BURLAPS.
MANUFACTURED AND IMPORTED BY
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P. DONAHUE & SON,
Highest Prices Paid for

HIDES, FAT AND SKINS,
658 W. 39th St., New York.

HIGHEST PRICES

FOR

Hides, Horsehides,
Calf Skins,
Tallow, &c.
Sheep and Lamb Skins,
Pelts.

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The Bowery Bank of New York.
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HARRY ROBE, ASSOCIATED.

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HOGS AND
SHEEP.**

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Office, Room 12,
1104 Bank Exchange Building.



BUTCHERS.

The following Mortgages on Butchers' Fixtures, Bills of Sale, etc., have been recorded during the past week up to Saturday, August 1st, 1896. They are a reprint of our Advance Sheet, sent out to houses on August 1st, who subscribe to same.

NEW YORK CITY.

Becker, Max, 16 Ludlow St.; to L. Heinsfurter	150
Bruns, P. W., 118 Orchard St.; to L. Kaufold	nom
Cousins, A. M., 6 W. 118th St.; to J. W. & H. Cousins (Ice Wagons, etc.)	1,420
Fischman, Adolph, 77 Lewis St.; to E. Dramond	70

GROCERS.

The following Mortgages on Grocers' Fixtures, Bills of Sale, etc., have been recorded during the past week up to Saturday, August 1st, 1896. They are a reprint of our Advance Sheet, sent out to houses on August 1st, who subscribe to same.

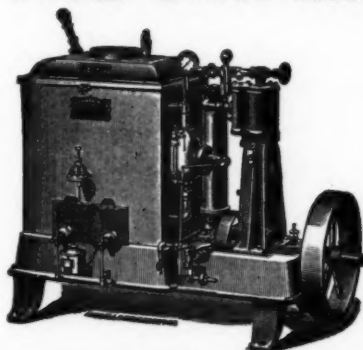
NEW YORK CITY.

Anderson, J. A., 2633 3d Ave.; to S. M. Barber	\$453
Briggs, C. L., Clarendon Hotel; to C. H. Kerner (Hotel)	25,000
Becker, J., 1315 Broadway; to Fischer Bros.	155
Feinstein, Jacob, 187 E. Houston St.; to B. Bland	55
Kern, Abraham, 2374 2d Ave.; to M. Sadler	300
Maling, Susanna, Getty House, Yonkers; to B. & S. (Hotel)	13,500
Mastovintzki, Anna, 25 Canal St.; to M. Levin	125
Maling, Susanna, Getty House, Yonkers; Jeroleman & A (Hotel Fixtures)	500
Thiele, Julius, 1164 2d Ave.; to Koenig & Schuster	300
Wulff, Mari, 1697 1st Ave.; to Hy. Wulff	1,200

Bills of Sale.

Bauer, Sophie, 430 E. 16th St.; to P. Ritzel	500
Brown, Ignatz, 284 3d Ave.; to Jacob Gelb	315
Benoit, Henry, 89 E. 116th St.; to L. Schuetz	1
Berger, Kopel, 78 Rivington St.; to Anna Berger	300

THE SHIPMAN OIL ENGINE.



Kerosene Oil Fuel.

1, 2, 4, 6 and 8 Horse Power.

STEAM IN FROM 8 TO 12 MINUTES FROM COLD WATER.

NO SKILLED ENGINEER.

SEND FOR CATALOGUE.

SHIPMAN ENGINE COMPANY, 208 Summer Street, BOSTON, MASS.

"ECLIPSE"

Silent Meat Cutting Machines

Are conceded by the Trade, both in this country and Europe, to be

THE BEST MACHINES EVER PUT ON THE MARKET.

MANUFACTURED AND SOLD BY

DUNCAN MACKENZIE, Union Iron Works

HAMILTON AVENUE, TRENTON, N. J.

Sold also by **WOLF, SAYER & HELLER,** Fulton and Peoria Streets, Chicago, Ill. and 120 Pearl Street, New York.

SEND FOR CATALOGUE.



ORGANIZED 1888.

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Sell your calfskins to us. We divide all profits to stockholders. No other dealers do this.

Our wagons call at your place for calfskins.

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PAYS THE HIGHEST PRICES FOR

Fat, Suet, Calfskins, Hides, Plates & Bones,

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76 KENT STREET, 16 NO. WEST ST., Greenpoint, L. I. Mount Vernon.

Wagon calls to all parts of the city, Brooklyn, Westchester Co., and Yonkers.

HERMAN BRAND,

Dealer in

Fat, Calfskins, Suet and Bones,

413 East 51st St., New York.

Wagons visit all parts of the city.

CHARLES CROLL,

DEALER IN

FAT AND CALFSKINS,

Also Plate, Navel and Prime Beef,

648 W. 40th St. (Bet. 10th & 11th Aves.) NEW YORK

H. SCHEIDEBERG,

(Established 1873)

Manufacturer of and Dealer in all kinds of

SAUSAGE CASINGS AND DIRECT IMPORTER OF English Sheep Casings.

Best Sausage Casings of Every Description.

624 W. 48th St., NEW YORK.

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ON...
HIDES
SKINS
PELTS
TALLOW
GREASE

SEND for free copy of our paper. Market Reports each week from Chicago and all leading markets. Pays to keep posted.

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154 LAKE STREET, CHICAGO.

A MONEY SAVER.

THE ONLY LEAN, MILD CURED FAMILY HAM OR SHOULDER.



Has Surplus Fat Removed. Can be put up with Bone or Boneless.

STATE RIGHTS FOR SALE. AGENTS WANTED EVERYWHERE.

Patented Nov. 20th, 1890, by

CONRAD MAISEL,

334 Fillmore Ave., BUFFALO, N.Y.

PACKING FROM

A to Z

SEE BLANK ON PAGE 27.

WANTED.~FOR SALE.~BUSINESS OPPORTUNITIES.

NOTICE.

Advertisements in this column to occupy one inch or less are inserted at the minimum rate of one dollar per insertion (one inch of eight lines or less). Fifteen cents per line for every additional line above eight lines. Subscribers sending IN THEIR COUPONS WILL BE ALLOWED one free insertion against the same within the date limit.

FREE TO EMPLOYEES.

In view of the general dullness in the packing and provision trades we will insert until further notice FREE OF CHARGE the want advertisements of employees of packing houses and others connected with the meat and provision trades who may be out of position at present. Those who desire to have answers addressed to our New York office will please enclose postage stamps for replies.

HELP WANTED.

CHEMIST WANTED.

CHEMIST WANTED.—One with packing house experience preferred. State experience and salary asked. Address "O. P. D." care THE NATIONAL PROVISIONER, 284 Pearl street, New York.

DESK ROOM IN CHICAGO.

Desk room in one of the principal buildings in the central part of the city of Chicago will be given free to party staying in office most of the day. Address "CITY," 617 Manhattan Building, Chicago.

WANTED.

A casing traveling man to handle a side line on commission. Address "SIDE LINE," care THE NATIONAL PROVISIONER, New York.

AM BUYING, RENTING, SELLING typewriters of all kinds for business, family and private use. Also selling new sets of books, and all late publications, on payments of about 5 cents per day. Also buying job and odd lots of merchandise of any kind. Advise wants and offerings. H. H. MANSFIELD, 245 Broadway, New York.

WANTED—A competent butcher to live and operate shop in country. Married man preferred. Will make satisfactory terms as to rent if party it suitable. Mail references to the George W. Helme Co., Helmetta, N. J. None but protestants need apply.

FOREMAN FOR SAUSAGE FACTORY.

WANTED—A good, sober German sausage maker as foreman. One who can make all kinds of sausages and puddings. Must have references. Only those who understand the business thoroughly need apply. "OHIO," Box 32, care THE NATIONAL PROVISIONER, New York.

WANTED

100,000

PACKERS, BUTCHERS, SLAUGHTERERS, PROVISIONERS, LARD REFINERS, COTTON OIL MILLS, SOAP MAKERS, FERTILIZER MANUFACTURERS, GLUE MAKERS, TALLOW RENDERERS, HIDE AND SKIN DEALERS, Etc., Etc.,

To Subscribe for

THE NATIONAL PROVISIONER,

The only paper in existence covering these trades.

SUBSCRIPTION \$4.00 A YEAR.

FOR SALE.

MEAT MARKET FOR SALE.

A meat market, established ten years, doing a good trade and in good location; also horse and wagon. For further particulars, apply to Mr. G. A. HOWE, with Gansevoort Beef Co., 22 Tenth avenue, New York.

FOR SALE.

A few copies of "Swine Husbandry" (by Coburn), at 75c. each. This is a good opportunity for any one who desires to possess a book which treats fully on breeding, feeding and cultivation. The price named is a reduced figure. THE NATIONAL PROVISIONER PUB. CO., 284 Pearl street, New York.

FOR SALE.

A handsome quartered oak refrigerator, 9x16, and office, 8x8, to match; four sectional blocks, 30x40 inches; four Italian marble counters, 2½x7 feet; thirty feet of looking-glass, thirty feet galvanized iron meat rack, three double-faced balance scales, one metallic National Cash Register, all as good as new; in use only eighteen months; will sell all or any part at low price. Reason for selling,

going out of retail business to wholesale. Address at once, BUSH PROVISION CO., Erie, Pa.

FOR SALE CHEAP.—We have on hand a few warehouse trucks, entirely new, which we will sell at a reasonable figure. THE NATIONAL PROVISIONER PUBLISHING COMPANY, 284 Pearl street, New York.

POSITIONS WANTED.

WANTED.

POSITION AS SALESMAN OR BOOK-keeper with dressed beef house. Five years' experience in the handling of fresh beef. Can furnish best of references. "SALESMAN," care THE NATIONAL PROVISIONER, New York.

GLUE EXPERT.

An expert in the making of all grades of Bone and Hide Glues, including the finest white, also Grease Neatsfoot Oil and other bi-products, with ten years' practical experience as superintendent of a large and well-known Glue works, would be pleased to confer with manufacturers desiring to improve their processes and products, or with parties wishing to utilize bone liquors or Glue stock of any description which they may incidentally produce. Kindly address "GLUE EXPERT," Box 1,256, New York Post Office.

FOR SALE.

A COMPRESSOR ICE MACHINE

75-Ton Refrigerating and 50-Ton Ice Making Capacity. Address,

ARMOUR & CO.

205 La Salle St., CHICAGO.

LIVE STOCK SOLD ON COMMISSION, by

EDWD. HEYMANS, PARIS, France, 19 Rue Seranger.
(Est'd 1872.) Telegr., Heymansius (A B C Code.)

The Method of Canning Meats in
Full and Particular, . . .

\$50.00

The Manufacture of Beef Extracts,

50.00

ADDRESS, IN FIRST PLACE,

"EXPERT," 617 Manhattan Building,

CHICAGO.



THE BEST AND SIMPLEST APPARATUS

FOR DRYING SCRAP.

ADDRESS FOR FURTHER DETAILS.

The Empire Laundry Machinery Co.

80 DEN ST., CAMBRIDGEPORT, MASS.

Pointers and Directions for Using Our Extractors in Wholesale Packing and Slaughter Houses.

The word "scrap" means dry tankage or refuse, and the process given is to prepare it for a market for the market.

1. What amount of raw material can the Extractor take at one time? Answer.—Thoroughly washed scrap or tankage, which weighs from 100 to 200 lbs. per job.

2. What percentage of moisture remains after it has been acted upon? Answer.—About 10 per cent. of water.

3. What amount of grease is left in the stuff? Answer.—None, or less than 1 per cent. and is thoroughly washed with warm water, none remains.

4. How long does it require? Answer.—Fifteen to twenty minutes.

5. What power to drive the Extractor? Answer.—From three to four horse-power is enough. When it is at its momentary it releases itself.

6. Will it dry the material; that is, the scrap or tankage? Answer.—No. But it will leave the time of drying in Steam Cylinder Dryer. And as we have stated in question No. 3, if thoroughly washed, it can be done in less than twenty minutes. No Press is necessary when using the Extractor.

How is the grease saved? Answer.—The water and grease run a wooden tank below, and when all the grease is settled on top of the water.

8. How is the Extractor operated? Answer.—Fill it with scrap. Then turn on hot water from the above and stir until thoroughly mixed, then cover and start the machine, running fifteen minutes. If necessary stop the machine and add a second supply of hot water, until the operator is convinced that all the grease is thoroughly washed out of the scrap. Remove the scrap to the Cylinder Steam Dryer. Keep it in the same tank it is thoroughly dried and the particles will not stick to each other.

The secret of perfect success is thoroughness, and tankage, for fertilizing purposes in, should be washed with very hot water in the Extractor.

9. Cost of Extractor? Answer.—\$100.00. J. B. Boston, Mass.

Smith's Celebrated Buffalo Chopper with Self-Mixer.

KNOWN THE WORLD OVER.

If you want the Best Sausage Cutter, try a BUFFALO. Don't let any one talk it out of you.

Any practical Sausage Maker, who wants to make GOOD SAUSAGES, will tell you the BUFFALO CHOPPER with MIXER is the best in the world. It chops and mixes at one time, saving time and labor. Does not mash the meat but chops it evenly, saving the juice and making better sausages. With Mixer on it works in cold water. Saves buying a separate mixer, saving room and extra power, doing the work of two machines. Endorses furnished from users in most any city in the United States; also Germany, France, England, Ireland, Australia, South America, Canada and Mexico. Write for full particulars and lowest price.



Any Machine

Sent on Trial.



SOMETHING NEW. Great Stone for Grinding Machine Thru.



NEW BRICK MILL. JUST BUILT HERE.

JOHN E. SMITH & SONS

Office, 80 Broadway, New York, N. Y.

PREPARED EXPRESSLY FOR PACKERS' USE.

THE Pacific Coast Borax Company's

STANDARD BRANDS OF

GRANULATED BORACIC ACID

AND REFINED POWDERED BORAX.

NECESSARY IN EVERY PACKING HOUSE.

PACIFIC COAST
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Enterprise New Power Chopper.

Knives and
Plates Last
Twice as Long
without
Sharpening.

Send for Catalogue
Giving Full
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There Being
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Absolutely
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